

### Passed Hors d'oeuvres

- Wood Oven Roasted Scallops Wrapped in Applewood Smoked Bacon ~ 3.50 ea  
Poached Rock Shrimp and Avocado Relish on Tortilla Chip ~ 3.50 ea  
Smoked Salmon on a Crostini with Crème Fraîche & Capers ~ 3.25 ea  
Jalapeno Risotto Balls ~ 3.50 ea  
Ahi Tuna Tartare with Spicy Soy Dressing on a Wonton Chip ~ 3.50 ea  
Chicken Yakitori Skewer with Peanut Sauce ~ 2.75 ea  
Double R Ranch Filet of Beef Skewers with Red Pepper Aioli ~ 3.50 ea  
Mini Kobe Burgers with Tomato Jam ~ 4.00 ea  
Mushroom Bruschetta ~ 3.00 ea  
Bric Quesadilla with Pear Salsa ~ 3.00 ea  
Mini Crab Cake with Remoulade Sauce ~ 3.50 ea  
Phyllo Triangle with Spinach and Feta Cheese ~ 2.75 ea  
Grilled Sambuca Prawns Wrapped with Prosciutto ~ 3.50 ea  
Freshly Shucked Oysters with Champagne Mignonette ~ 2.75 ea

### Pizzas

- Prosciutto Pizza, Wild Arugula, Fontina, White Truffle Oil ~ 13.00  
Portobello Mushroom Pizza, Fontina, White Truffle Oil ~ 13.00  
Spicy Rock Shrimp Pizza, Roasted Tomato Sauce, Caramelized Leeks ~ 14.00  
Caramelized Leek Pizza, Roasted Garlic Soubise, Fingerling Potatoes ~ 13.00

### Platters

- Imported and Domestic Cheeses and Fresh Fruit Display ~ 10.00 per person  
Iced Seafood Display with Oysters, Clams, Prawns and Mussels ~ 20.00 per person