



## PASSED HORS D'OEUVRES

### COLD SELECTIONS

*Priced per 100 pieces*

Tomato and Mozzarella Skewer  
*with Fresh Basil Pesto*

Belgian Endive  
*with Boursin Cheese*

5-Spice Seared Ahi in Wonton Cu  
*with Avocado Crème Fraiche*

New Potato with Chive, Sour  
Cream, Caviar or Bacon

Hawaiian Tuna on Japanese  
Cucumber & Wasabi

Beef Tenderloin Tartar

Grilled Watermelon  
*with Feta Cheese & Balsamic Syrup*

Smoked Salmon  
*with Red Onion & Caper Cream Cheese*

Lobster Salad in Truffle Cream  
served on a Cucumber

Fresh Tomato Bruschetta  
on Garlic Crisp

Port Wine Poached Baby Pear  
*with Bleu Cheese Mousse  
& Candied Walnuts*

Medallion of Lobster  
*with Caviar & Tarragon Cream*

Cherry Tomato filled  
*with Pesto Cream Cheese*

Jerk Chicken  
*with Roasted Corn Salsa  
on Plantain Chip*

Chicken Waldorf in Phyllo Cup

Beef Carpaccio with Reggiano  
Cheese on Garlic Crostini's

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### HOT SELECTIONS

*Priced per 100 pieces*

Vegetarian Spring Rolls  
*with Plum Sauce*

Sesame Chicken Tenders  
*with Honey Mustard Sauce*

Coconut Shrimp  
*with Duck Sauce*

Pot Stickers  
*with Soy Ginger Sauce*

Satay or Grilled Skirt Steak

Scallops Wrapped in Bacon

Assorted Mini Quiche

Seared Chicken Satay  
*with Peanut Sauce*

Sautéed Shrimp Scampi

Mini Potato Pancakes  
*with Sour Cream & Apple Sauce*

Coconut Chicken Tenders  
*with Orange Horseradish Sauce*

Seared Sea Scallop  
on Crisp Wonton

Stuffed Mushroom Caps

Portabella Mushroom in Phyllo

Mini Beef Wellington

Spanakopita Spinach and cheese in  
Phyllo dough

Mini Crab Cakes  
*with Key Lime Tartar Sauce*

Grilled Baby Lamb Chops

