

Starters // HOT HORS D'OEUVRES

Shrimp spring rolls served with plum sauce	\$3.95 each
Mini chicken and cheese quesadilla with Mexican salsa	\$3.75 each
Basil marinated shrimp brochette	\$4.75 each
Asian chicken potstickers with ginger-soy dipping sauce	\$3.95 each
Vegetable egg roll with ginger-soy dipping sauce	\$3.50 each
Mini caprese flatbread pizza	\$3.50 each
Stuffed jalapeno pepper with ranch dip	\$3.50 each
Shrimp quesadillas (a full size shrimp individually wrapped in a mini tortilla)	\$4.75 each
Crispy coconut shrimp skewer with Thai chili dipping sauce	\$4.25 each
Mini beef Wellington	\$4.75 each
Spicy mustard boneless chicken with dipping sauce	\$3.95 each
Spinach and feta cheese spanakopita	\$3.50 each
Smoked chicken empanada with tomatillo cilantro dipping sauce	\$4.50 each
Honey BBQ boneless chicken with dipping sauce	\$3.95 each
Beef and chicken satay with hot Thai peanut sauce	\$4.50 each
Lump Dungeness crab cakes with spicy caper r�moulade	\$4.75 each
Petite spinach quiche	\$3.75 each
Louisiana andouille sausage en croute	\$4.00 each
Mini beef sliders with caramelized onions, gherkin, and house made slide sauce	\$4.25 each

Minimum of 50 pieces per hors d'oeuvre
For our butler passing service, we recommend one butler for every 50 guests



Starters // COLD HORS D'OEUVRES

Italian crostini with fresh mozzarella and tomato basil compote	\$3.75 each
Italian crostini with a Mediterranean olive tapenade with fresh herbs	\$3.50 each
Belgian endive leaf filled with ceviche	\$3.75 each
Ahi tuna tartare on Belgian endive leaf with olive tapenade vinaigrette	\$4.00 each
Smoked salmon with herb cream cheese on toasted pumpernickel round	\$4.00 each
Portobello mushroom with roasted red peppers	\$4.50 each
Baby new potato stuffed with fresh cream and topped with caviar	\$4.00 each
Alaskan crab ceviche with brunoise pepper served on a tortilla chip	\$4.75 each
Grilled pita triangles with fresh hummus and roasted red pepper	\$3.25 each
Iced prawn with firecracker cocktail sauce	\$4.50 each
Seasonal melon wrapped with shaved parma prosciutto	\$4.00 each
Asparagus tip wrapped with shaved parma prosciutto	\$4.75 each
Toasted pita triangle topped with grilled seasonal vegetable relish	\$3.25 each
Mini puff pastry cup filled with black forest ham mousse	\$3.50 each
Mini wonton cup filled with Asian chicken salad	\$3.25 each
Artichoke hearts filled with curry chicken salad	\$3.75 each
Salmon gravlax on bellini, cr�me fra�che and chervil	\$4.50 each
Crostini with goat cheese, pesto and sun-dried tomatoes	\$3.50 each
Grilled chili powder scallop with cilantro cr�me on a toasted tortilla crisp	\$4.50 each
Celery boats filled with Roquefort cheese spread	\$3.25 each
Sushi, traditional California roll	\$4.25 each
Sushi, spicy tuna roll	\$4.50 each
Vegan tofu and vegetable spring roll	\$4.25 each
Chilled beef tenderloin with horseradish cream	\$4.25 each

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