



Cold Hors d'Oeuvres & Appetizers

Seafood

Jumbo Shrimp Cocktail, Cocktail Sauce, Lemons GF

Shrimp & Jumbo Lump Crab Martini GF

Oysters on Half Shell, Cocktail & Mignonette Sauces

0.00

Spicy Tuna & Tobiko Cones

Hawaiian Tuna Poke Cones

Poke Nacho Platters marinated Ahi tuna, crispy wontons, avocado, serranos, white truffle sauce, sweet soy ginger sauce, sriracha aioli, cilantro, green onions, nori, sesame seeds

Tuna Tartare Tuna Tartare with Avocado, Mango and Sriracha - Plated Appetizer only GF

Vietnamese Crab & Mint Summer Rolls Noug Mam Sauce

Canapé - small bites

Curried Chicken Salad, Black Sesame Cone

Deviled Ham Canapé

Smoked Trout Caviar Canapes, Boursin & Cucumber base, GF

Petite Filet Mignon Sliders, Horseradish Sauce

Osetra Caviar and Blini Creme Fraiche & Chives

Osetra Caviar Belgian Waffle Bites Creme Fraiche, Chopped Egg, Chives

Smoked Salmon Pumpernickel, Fresh Dill, Creme Fraiche

Smoked Salmon, Lemon Herb Blini, Dill Creme Fraiche, Caviar

Crab Canapé Lump Crab, Roasted Pepper Aioli, Crisp Grana Padano Tuile

Shrimp & Cucumber Canapé Shallot Lemon Butter, Brioche

Smoked Trout Canapé Crème fraîche, Caviar GF

Smoked Trout Mousse Canapé

Crab & Spinach Canapé

Beet & Goat Cheese Coins Brioche Rounds V

Shrimp Salad Canapes

Chicken Waldorf Salad Bouchée

Chicken Waldorf Salad Canapé GF

Mom's Classic Deviled Eggs (GF)

Deviled Eggs Carbonara, Pancetta, Parmesan Crisps, Black Pepper (GF)

Smoked Salmon "Russian" Eggs GF

Truffled Deviled Eggs GF

Shrimp & Pimento Cheese Deviled Eggs GF

Avocado Classic Deviled Eggs Tajin dust (GF)

Skewered Items

Caprese Salad Skewers Grape Tomato, Fresh Mozzarella and Basil Leaf (GF)

Jamon Iberico & Sweet Summer Melon GF

Prosciutto di Parma & Sweet Melon (GF)

Shooters

Caesar Salad Shooter served in petite cup

Watermelon Tequila Shooter - Coconut Watermelon puree – cilantro emulsion (GF)

Individual Vegetable Crudités, Hummus in mini Flower Pots GF

Quinoa Fruit Salad Parfaits GF, Vegan

Bruschetta & Crostini

Heirloom Tomato Bruschetta Mozzarella, Basil, Aged Balsamic V

Heirloom Tomato Watermelon Bruschetta Feta, Basil, Aged Balsamic V

Heirloom Tomato Watermelon & Peach Bruschetta Feta, Basil, Aged Balsamic V

Bahn Mi Bite - Naan, Hoisin, Poached Chicken, Szechuan Slaw, Sambol aioli

Beef Crostini, Pickled Onions, Roquefort Cream

Whipped Feta Crostini with Prosciutto & Peach

Cranberry, Pomegranate, Ricotta Bruschetta V

Butternut Squash, Apple, Blueberry Bruschetta V

Lemon Zested Picholine Olive Tapenade Crostini

Chickpea Edamame Bruschetta - Vegan

Cherry & Goat Cheese Crostini V
