

TRAY PASSED HORS D'OEUVRES MENU & APPETIZER LIST

- {\$9} per person for a selection of three items
 {\$14} per person for a selection of five items
 {\$22} per person for a selection of eight items

Passed Hors d'oeuvres Selections

- 🌐 "steak sandwich", filet mignon, caramelized onions, watercress, shallot mustard
- 🌐 **applewood bacon wrapped scallops**, sambal aioli
- 🌐 **beef tartare**, spicy wasabi, fried capers, pappadams
- 🌐 **blackened, seared ahi**, sticky rice cake, mirin-ginger sauce
- 🌐 **corn & crab fritters**, chipotle aioli
- 🌐 **cornmeal crusted oysters**, sweet chili jam
- 🌐 **duck confit wonton tostadas**, mango red onion chutney
- 🌐 **dungeness crab & lemongrass tartlets**, lemongrass aioli
- 🌐 **jerk marinated chicken skewers**, guava-soy glaze
- 🌐 **lamb & apple meatloaf**, spicy cornbread, tomato jam
- 🌐 **miniature crabcakes**, chipotle tartar sauce
- 🌐 **miniature pulled pork sandwiches**, jalapeno slaw, house made bbq sauce
- 🌐 **miniature salmon wellington**, sauce ravigote
- 🌐 **prosciutto wrapped melon**, minted vanilla & lemon crème fraiche
- 🌐 **roasted fingerling potato**, crab salad, crème fraiche, caviar
- 🌐 **sashimi of halibut**, daikon-scallion sauce
- 🌐 **smoked salmon**, dill crepe, lemon crème fraiche, radish sprouts
- 🌐 **spicy horseradish oyster-gazpacho shooters**
- 🌐 **sweet shrimp & avocado salad**, miniature tortilla bowl
- 🌐 **szechuan pepper crusted beef tenderloin**, chayote-cucumber-jalapeno slaw
- 🌐 **tamarind grilled shrimp**, sweet chili dipping sauce
- 🌐 **tuna tartare**, currants, coconut, crispy wonton

Vegetarian Hors d'oeuvres Selections

- 🌐 **beet & stilton vinaigrette**, endive leaves
- 🌐 **black bread triangles**, scallions, saga blue cheese, toasted almonds
- 🌐 **caesar salad** on parmesan crisps
- 🌐 **chilled cantaloupe & mint soup sips**, toasted sesame seeds
- 🌐 **endive leaves**, herbed cheese & walnuts
- 🌐 **fresh vietnamese spring rolls**, ponzu dipping sauce
- 🌐 **parmesan crisps** with pecans & basil
- 🌐 **portobello mushroom satay**, coconut-peanut sauce
- 🌐 **purple potato chip**, caramelized onions, goat cheese & chives
- 🌐 **roasted eggplant & marinated red pepper**, sesame crisps
- 🌐 **sips of clear gazpacho**
- 🌐 **spiced root vegetable chips**, gorgonzola dip
- 🌐 **vegetable empanaditas**, cumin-pasilla aioli
- 🌐 **white bean & swiss chard bruschetta**

Stationary:

Priced Per Person, Per Selection

- {\$3} **white bean & roasted garlic dip**, grilled rustic bread v
 sesame eggplant salsa, parmesan pita crisps v
 sun-dried tomato & pesto torta, fresh baked crostini v
 housemade flour tortilla chips, blackened tomato salsa & spicy guacamole v
- {\$4} **warm brie tart**, candied hazelnuts v
 farmer's market crudités, walnut garlic dip v
 creamy sautéed mushrooms, toast points v {served hot}
 artichoke, goat cheese & leek dip, toasted pita chips v {served hot}
- {\$5} **artisan cheese display**, farmer's market fruit, homemade crackers & assorted bread v
 citrus & fennel marinated cured salmon, grilled flatbread
 nori platter, vegetable nori rolls, salmon nori rolls, wasabi, soy sauce, pickled ginger v