

Chef's Exclusive Hors D'Oeuvres

Prices based on 100 guests

Price will vary based on final guest

Cold

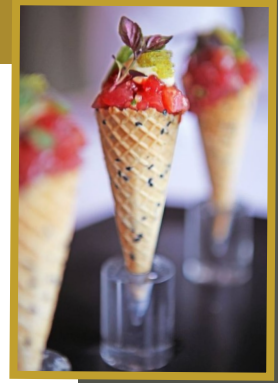
- ◇ *Beef Tenderloin Tortilla Pinwheels, Horseradish Cream Cheese, Spinach & Cucumber*
- ◇ *Beef Tenderloin Edible Spoon, Lemon Mayonnaise, Crips Capers and White Truffle Oil*
- ◇ *Blue Fin Crab & Lemongrass on Edible Spoon with Ginger & Cilantro Mayonnaise*
- ◇ *Ahi Tuna Sesame Cone, Slivered Snow Peas, Sesame Crips & Wasabi Mayonnaise*
- ◇ *Spicy Prawn Spinach Cone with Frisée Lettuce and Ginger Garlic Mayonnaise*
- ◇ *Honey Roast Lamb on a Sesame Cracker with Lemon Mayonnaise & Frisée*
- ◇ *Ahi Tuna in a Beetroot Basket with Black & White Sesame, Julienne Endive, and Lotus Root Chip*
- ◇ *Blue Fin Crab in a Beetroot Basket with Mango, Cilantro, Red Pepper & Tropical Salsa*

\$4.00 ea A la Carte
(minimum 40 per item)

Hot

- ◇ *Lobster and Dill Phyllo Points with Lemon and Goat Cheese*
- ◇ *Lamb Empanadas with Rosemary and Dijon*
- ◇ *Dungeness Crab Cakes with Old Bay Seasonings, Red Peppers, Cilantro, and Roasted Garlic Aioli*
- ◇ *Mini Beef Wellington and Peppercorn Sauce*
- ◇ *Beef Tenderloin in Mini Yorkshire Pudding with Creamy Horseradish*
- ◇ *Roast Turkey in Mini Yorkshire Pudding, with Thyme, Sage, and Cranberry*
- ◇ *Bleu Cheese Stuffed Dates wrapped in Bacon*
- ◇ *Prosciutto Wrapped Prawns served with Spicy Aioli & Poached Lemon Rind*
- ◇ *Smoked Duck & Grilled Portabella Tartlet*
- ◇ *Smoked Duck and Cherry Tartlet*
- ◇ *Mac & Cheese Bowls with Lobster*

\$4.00 ea A la Carte
(minimum 40 per item)



21

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