

Premium Hors D'Oeuvres

Scallop Wrapped In Bacon, Served With Cream Horseradish Sauce

Crab Stuffed Mushroom Caps

Mini Crab Cakes Topped with a Sweet Thai Aioli

Stuffed Calamari with Jumbo Lump Crabmeat

Grilled Asian Shrimp—Marinated Shrimp In Ginger Soy Sauce, Grilled, Served With Sweet Chile Sauce

Coconut Lobster Served With Duck Sauce

Sliced Tenderloin Of Beef With Cheese Crouton And Cream Horseradish Sauce

Filet Kabob With Green Pepper, Onion and a choice of Oriental or Bernaise Sauce

Smoked Salmon Rosettes Served On A Potato Latke, With Dill Cream Cheese

Clam Casino, Topped With Garlic Butter, Served With Bacon And Pepper Relish

Brie And Raspberry—Brie Cheese Topped With Raspberry Preserves Wrapped In Feuille De Brick Dough

Chicken Saltimbocca Brochette—Thin Slice Of Prosciutto Ham And Sage, Served On A Skewer

Rack Of Lamb Lollipops, Served With Honey Mustard Sauce

Caviar Spoons

Tuna Tartare

Oysters Rockefeller

Sesame Coated Salmon Skewer with Soy Dipping Sauce

Oysters Stone Harbor – Oysters Topped with Shrimp and Crab Mixed with Shallots and Fresh Herbs, Topped with Mornay Sauce

Shrimp in Puff Pastry with Prosciutto and Parmesan Cheese

Premium Hors D'Oeuvres (continued)

*Oyster Shooters – Fresh Oysters served with a Spicy Tomato Vodka Sauce
Served in a Shooter Glass*

Crab and Tarragon Toast Point

Lamb Satay with Mango Mint Pesto

Sushi as a Passed Premium Hors D'Oeuvres

*All Sushi is rolled by our trained chefs and
served with traditional accompaniments.*

Passed Sushi is Priced Per Piece/Roll (6 Pieces per Roll)

Crepe Station

Choice of Savory or Dessert

\$8.95/person

Premium Hors D'Oeuvres can be added to your menu for an additional cost.

*If there is something you would like but don't see, we will be happy to work with you on any
suggestions you may have for your special occasion.*