

Hors d'oeuvres

Please choose 3 and the chef will add appropriate accompaniments: 8.00 per person

Artichoke and Walnut Pesto on Rye Croutons
Spicy Tuna Tar Tar
Vegetable Sushi Roll
Mini Crab Cakes
Crispy Vegetable Egg Roll
Tomato Bruschetta
Crab Spanakopta
Crispy Risotto Balls
Seafood Shu Mai
Caramelized Onion Tartlet
Coconut Fried Shrimp
Sweet Potato Asiago Ravioli
Seafood Salad on Cumin Crisp
Almond Crusted Sushi Rolls
Smoked Salmon Roulade
Shrimp Lejon
Scallops topped Salsa
Oyster Shooters
Smoked Mozzarella Pierogies
Blue Cheese stuffed Cherry Tomatoes
Grilled Eggplant and Chevre Roulade

Crispy Duck Confit Egg Rolls
Duck Proscuitto stuffed Figs
Black Olive stuffed Lamb Tenderloin
Angus Filet Bruschetta
Veal Sliders on Buttermilk Biscuits

Grilled Baby Rack Of Lamb
Pulled Pork Potstickers
Smoked Chicken Summer Roll
Grilled Vegetable stuffed Angus Beef
Carpaccio
Grilled Chicken and Raspberry Salsa
on Tortilla Crisp
Barbeque Chicken on Cornmeal Biscuits
Five-Spice Chicken and Mushroom Egg Roll