

Hors D'Oeuvres Selections

Chilled Prawns cocktail and lemon saffron tarter sauce

Half Shell Oysters mignonette and cocktail sauces

Smoked Trout Cakes caper and dill remoulade

Salmon Crostinis Norwegian style grav-lox, toast, mustard sauce

Seared Ahi Tuna Thai slaw, crisp won ton, wasabi and soy essence

Lobster Claws in demi tasse with bisque and milk foam

Chicken Strudel presented with herb infused crème fraiche

Chicken Sate ginger marinated, grilled, peanut sauce

Hazelnut Chicken Canapés crisp pastry cup, fresh tarragon, micro greens

Pork Won Tons orange and soy dipping sauce (Per 24)

Pork Taquitos assorted seasonal salsas, black bean dip

Pork Sate ginger marinated, grilled, peanut sauce

Beef Tenderloin mini sandwiches, fresh grated horseradish cream

Kobe Beef Sate Herb scented sea salt, tomato jam

Wild Mushroom Won Tons Green herb sauce

Savory Corn Cakes Fresh local corn when available, seasonal salsas

Assorted Cheeses Domestic and imported with crackers and assorted chutneys

Fresh Fruits artfully arranged, citrus yogurt dipping sauce

Fresh Vegetables house aged red wine vinegar and buttermilk dipping sauces