



HORS D' OEUVRES

The following selections may be served as stationary presentations or butler passed

Crispy sesame chicken dumplings
soy yuzu sauce

Crispy potato wrapped shrimp
yuzu marmalade

Steak tartare on crostini
olive oil, dijon, srirachi

Steamed potato truffle dumplings
pineapple miso sauce

Lobster spring roll
red pepper gastrique

Peking duck and shiitake spring rolls
hoisin scallion sauce

Crab and mango spring rolls
coconut curry remoulade

Bacon wrapped sea scallops
truffle red wine sauce

Tempura brie
red wine caramel sauce

Bacon wrapped short ribs
roasted tomato, merlot sauce

Petite crab cakes
old bay oil

Chorizo in puff pastry
tomato jam

Tempura shrimp
sweet chili sesame sauce

Smoked salmon and potato pancakes
crème fraîche

Tuna tartare crostini
pico de gallo, ginger lime vinaigrette

Grilled flatbread
chorizo, fig, cheese curds

Tempura snow crab claw
lemon-chive remoulade

Lobster ragout
leeks, wild mushrooms

Cocktail Party Choose seven | \$25 per person plus 6% tax and 20% gratuity

Please ask about our menu upgrades and miniature dessert options