



## 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