



Hors d'Oeuvres

Hot

Meat

- 4000** -"Cuban-Style" Spring Rolls with Spicy Mustard Sauce
- 4001** -Baked Prosciutto & Provolone Crêpes
- 4002** -Barbecue Steak, Brie & Fresh Cilantro Quesadillas
- 4003** -BBQ Pulled Pork, Roasted Chipotle Onions & Smoked Cheddar Quesadillas
- 4004** -Beef & Bleu Cheese Wrapped in Bacon
- 4005** -Beef Empanadas with Tzatziki Sauce
- 4006** -Bacon Wrapped Brussels Sprouts **
- 4007** -Hoisin BBQ Mini Danish Ribs ** (*buffet only*)
- 4008** -Soy & Ginger Marinated Baby Lamb Chops (**ADDED PRICING**) **
- 4009** -Open Face Reuben Sandwiches with Sauerkraut & Swiss on Grilled Rye Bread
- 4010** -Pan-Seared Pork & Vegetable Gyozas with Thai Chili Sauce
- 4011** -Prosciutto & Phyllo Baked Asparagus with Asiago Cheese
- 4012** -Irish Potato Bites with Cheddar Cheese & Corned Beef **
- 4013** -Sugarcane Skewered Beef Tenderloin & Chorizo Sausage Kabob (**ADDED PRICING**) ** (*buffet only*)
- 4014** -Mini Coney Island Frankfurter with Sauerkraut & Mustard Wrapped in Crescent Roll
- 4015** -Zucchini Ribbon Wrapped Meatballs with Hoisin Glaze
- 4016** -Malaysian Beef Satay **
- 4017** -Mini Cheese Burgers with Sharp Cheddar Cheese, Sliced Tomato, Pickles & Lettuce
- 4018** -Chorizo Filled Dates Wrapped in Candied Bacon
- 4019** -Vanilla Bourbon Bacon Lollipops **
- 4020** -Andouille Sausage & Ground Beef Sliders with Blue Cheese, Pickled Okra & Alfalfa Sprouts
- 4021** -Steamed Bao Buns with BBQ Pork & Pickled Vegetables (*buffet only*)
- 4022** -Kufteh Herb Meatballs in Tomato Plum Sauce
- 4023** -Braised Pork Belly Slider with Caramelized Validia Onion, Grain Mustard on a Gruyere Gougeres
- 4024** -Oxtail Empanadas with Red Onion & Tomato Salsa with Garlic Mojo Sauce



Poultry

4050 -Marrakesh Chicken Kabob: North African Spiced Thigh Meat, Skewered with Red Onion **(ADDED PRICING)** ** (*buffet only*)

4051 -Chicken, Spinach, Goat Cheese & Sundried Tomatoes Baked in Phyllo, Topped with Sesame Seeds

4052 -Fried Duck Confit Spring Rolls with Thai Chili Sauce

4053 -"Thai-Style" Fried Chicken Lollipops **

4054 -Grilled Chicken, Cheddar, Peppers, Onion & Honey Mustard Quesadillas

4055 -Grilled Lemongrass Chicken Skewers Served with Thai Peanut Sauce **

4056 -Marinated Chicken & Dried Apricot Grilled Sostie Kabobs with Onion & Bell Pepper ** (*buffet only*)

4057 -Orange & Candied Ginger Firecracker; Spicy Chicken Filled Wonton with Scallions

4058 -Poached Duck Money Bags; Ground Duck & Cilantro Poached in Dumpling Skins & Tied with Scallion

4059 -Quail Eggs Sunny Side Up Served in a Potato Nest Garnished with Black Caviar **

4060 -Toasted Coconut Chicken Tenders with a Mango Chili Dipping Sauce

4061 -Mini Fried Chicken & Waffles with Maple Syrup on Bamboo Skewer (*buffet only*)

4062 -Maple Glazed Chicken Sausage on a Pretzel Stick

Seafood

4100 -Baked Oysters Bienville with "New Orleans-Style" Seafood Stuffing (*buffet only*)

4101 -Baked Oysters Rockefeller with Spinach, Bacon, Parmesan & Anise ** (*buffet only*)

4102 -Coconut Lobster Skewers with Mango-Curry Dipping Sauce **(ADDED PRICING)**

4103 -Shrimp & Chorizo Sausage Low Country Boil Kabob

4104 -Classic Crispy Coconut Shrimp

4105 -Grilled Gulf Shrimp Wrapped in Bacon & Stuffed with Horseradish

4106 -Grilled Sea Scallops Wrapped in Bacon **

4107 -Key West Conch Fritters Served with Thai Chili Sauce

4108 -Parma Prosciutto Wrapped Grilled Shrimp **



- 4109** -Mushroom Crowns with Escargot & Boursin
- 4111** -Potato Pancakes Topped with Sour Cream & Tobiko Caviar **
- 4112** -Seared "Maryland-Style" Lump Meat Crab Cakes with Classic Rémoulade
- 4113** -Mini Ahi Tuna Burgers with Asian Slaw on Bamboo Skewer
- 4114** -Steamed Shrimp Dim Sum with Huac Man Giam Sauce
- 4115** -Sweet Potato Pancakes Topped with Sour Cream & Tobiko Caviar **
- 4116** -Toasted Coconut-Crusted Sea Scallops
- 4117** -Bacon Wrapped Lobster Meat (**ADDED PRICING**) **

Vegetarian / Vegan (v)

- 4150** -Artichoke Puttanesca Rustic Crostinis
- 4151** -Brie & Raspberry Phyllo Purse
- 4152** -Truffled Macaroni & Cheese Bites
- 4153** -Classic Indian Potato, Pea & Eastern Spice Samosas with Raita
- 4154** -Empanadas with Guava & Almond Crisp
- 4155** -Fried Chinese Spring Rolls Served with Thai Chili Sauce
- 4156** -Spinach, Shiitake Mushroom, Roasted Red Pepper, Pine Nut & Provolone Quesadillas
- 4157** -Goat Cheese, Sundried Tomato & Spinach Phyllo Fingers Topped with Sesame Seeds
- 4158** -Italian Tomato, Fresh Mozzarella & Basil Rustic Crostinis
- 4159** -Mini Spinach, Mozzarella & Riccota Calzones
- 4160** -Mushroom Crowns Stuffed with Exotic Mushrooms & Parmesan
- 4161** -Potato Pancake Topped with Chunky Apple Sauce & Sour Cream
- 4162** -Spinach & Feta Spanikopita
- 4163** -Spinach, Sundried Tomato & Gruyere Quiche
- 4164** -Cheddar, Gruyere & Cranberry Fig Grilled Cheese
- 4165** -Risotto & Gorgonzola Croquette
- 4166** -Steamed Vegetable Shumai with Soy-Ginger Dipping Sauce

4167 -Mushroom Vol Au Vent; Crisp, Flaky Pastry Filled with Mushroom Duxelles

4168 -Greek Style Stuffed Mushrooms with Broccoli, Feta, Garlic & Oregano

4169 -Tomato, Roasted Onion, Goat Cheese Open Faced on French Garlic Toast

4170 -Caramelized Onion, Brie & Tomato Jam Crostini

4171 -Vegetable Stuffed Mexican Potato Skins (v) **

4172 -Fried Artichoke Hearts with Tartar Sauce (v)

4173 -Steamed Bao Buns with Shitake Mushrooms, Crushed Peanuts & Garlic Ginger Sauce (v) *(buffet only)*

4174 -Curried Tofu Skewer with Green Pepper & Onions (v) **

4175 -Curried Cauliflower Fritter (v)

4176 -Sundried Tomato, Basil & Chickpea Meatless Meatball (v)

4177 -Loaded Avocado Quesadilla

4178 -Zucchini Fritters with Cashew Cream (v)

4179 -Butternut Squash Tots with Spicy Maple Mustard (v)

4180 -Korean Style Roasted Cauliflower (v)

Cold

Meat

5000 -Beef Carpaccio Rolls with Shaved Parmesan, Arugula & Olive Oil **

5001 -Grilled Beef Rolls with Scallions & Soy Sauce **

5002 -Prosciutto Wrapped Mission Fig Stuffed with Gorgonzola **

5003 -Shaved Beef on Mini Yorkshire Pudding with Horseradish Cream

5005 -Beef Tartar on Toast with Finely Chopped Egg & Onion

5006 -Beef Negimaki; Asparagus Wrapped in Grilled Beef with Sweet & Sour Glaze

5009 -Balsamic Beef Crostini with Herbed Cheese & Arugula

5010 -Toasted French Baguette with Prosciutto, Goat Cheese & Fig Preserve

5011 -Spiced Beef Tips on a Crispy Tostone Topped with Onion Relish Chimichurri **



Poultry

5050 -Asian Peking Duck & Snow Pea Tied Pancakes with Hoisin Sauce

5052 -Mini Turkey Club Wrap with Roasted Turkey and Maple & Black Pepper Bacon

5053 -Vietnamese Summer Rolls with Chicken, Rice Vermicelli, Thai Basil, Mint, Cilantro, Lettuce & Peanut Dip

Seafood

5100 -California Rolls with Huac Man Giam Sauce

5101 -House-Cured Salmon, Yellow Beets, Goat Cheese & Caper Oil Crostinis

5102 -Endive Boats Filled with Spicy Seafood Salad & Mustard Sauce **

5103 -Florida Stone Crab Claws with English Mustard **(ADDED MARKET PRICING)** ** (*buffet only*)

5104 -Mini New England Lobster Rolls

5105 -Shrimp Provençal; Chilled Jumbo Shrimp in Herbs de Provence & Tomatoes Served with Classic Cocktail Sauce **

5106 -Moroccan BBQ Shrimp **

5107 -Spicy Tuna Rolls with Huac Man Giam Sauce

5108 -Tequila-Grilled Shrimp **

5109 -Spicy Tuna Wonton Cannolis with Kabayaki Sauce

5110 -Seared Tuna on Plantain Chip **

5111 -Coffee-Rubbed Tuna Tacos

5112 -Crab & Avocado Tacos

Vegetarian / Vegan (v)

5130 -Truffled Deviled Eggs with Black Caviar **

5131 -Vietnamese Summer Roll with Rice Vermicelli, Thai Basil, Mint, Cilantro, Lettuce & Peanut Dip (v) **

5132 -Phyllo Squares with Roasted Beets, Cashews & Burrata

5133 -Toasted French Baguette with Goat Cheese, Grilled Peach, Mint & Balsamic Reduction

5134 -Caprese Skewer with Balsamic Reduction **

5135 -Hummus Crostini with Marinated Mixed Olives, Sundried Tomato & Olive Oil (v)

- 5139** -Crispy Artichoke Bruschetta with Sweet Onion & Tomato Jam (v)
- 5140** -Stuffed Dried Dates with Goat Cheese, Almonds & Candied Orange Peel **
- 5141** -Burrata Crostini with Braised Baby Artichokes, Pine Nuts, Currants & Mint Pesto
- 5142** -Grilled Zucchini Roll with Roasted Red Pepper, Basil & Lemon Ricotta **
- 5143** -Hummus Crostini with Marinated Mixed Olives (v)
- 5144** -Cannellini Bean Dip on Plantain Chips (v) **
- 5145** -Falafel in Pita with Vegetable & Tahini * * (*buffet only*)
- 5146** -Fried Plantain Chip with Guacamole & Sliced Mango (v) **
- 5147** -Eggplant Caponata on Plantain Chip (v)

(v) denotes vegan

** denotes gluten free