



HORS D'OEUVRES

24-48 HOUR NOTICE

PRICE PER DOZEN

Wild mushrooms triangles	18.00
Seedless grapes rolled in stilton and dusted with crushed pistachios	16.00
Japanese eggplant crisp with oven-dried cherry tomatoes and fresh mozzarella and basil	18.00
Curried chicken with toasted coconut in cucumber cups	18.00
Grilled chicken satay with an oriental peanut dipping sauce	24.00
Individual quesadillas with smoked chicken, Monterey jack cheese and cilantro	18.00
Rice paper pockets filled with shrimp, avocado, basil, and oriental vegetables	24.00
Vietnamese style vegetarian spring rolls with Thai vinaigrette	16.00
Vegetable bruschetta on toasted crostini	18.00
Spanikopita- filo triangles filled with spinach and feta cheese	18.00
Mini beef frankfurters with stone ground mustard	18.00
Tuna tartar on ruffled potato crisps	24.00
Firecracker shrimp served with lemongrass dipping sauce	24.00
Spicy Maine crab cakes with our signature aioli	24.00
Coconut crusted jumbo shrimp with a chili mango sauce	26.00
Classic shrimp cocktail with cocktail sauce	26.00
Mini quiches- spinach, vegetable or lorraine	18.00
Beef roulade with scallion soy dipping sauce	18.00
Sesame beef skewers with orange ginger dipping sauce	24.00
Grilled filet of beef with wasabi aioli, crispy onions on crostinis	30.00
Assorted sushi to include california rolls, spicy tuna, vegetarian rolls, pickled ginger, wasabi and scallion soy sauce	20.00
Shrimp katafi-wrapped in shredded filo dough	26.00
Lobster quesadillas with pico de gallo	26.00
Mini-falafels with spiced hummus on pita crisps	18.00
Shrimp or chicken pot-sticker with soy-ginger dipping sauce	24.00
Five-spice asian meatballs	18.00
Gazpacho shooter with parmesan crouton	26.00
Mini-pizzas with fun toppings	18.00
Mini-cheeseburger sliders on brioches	22.00
Mini-crudité parfaits	24.00
Tequila-glazed shrimp on corn fritters	26.00
Lobster salad on brioche croutons	26.00
Smoked duck rice-paper rolls with julienne vegetables & hoisin sauce	24.00
Asian-spiced seared tuna with tobiko caviar	26.00