



DISPLAYS

Artisan Cheese Display with Cured Meats and Marinated Vegetables

Award Winning International Selection of Fresh and Aged Cheeses with Assorted Crackers and Thinly Sliced Meats
\$5.00/ per guest

Vegetable Display with Assorted Dips

Assortment of Garden Fresh Vegetables Arranged with a Variety of Homemade Dipping Sauces
\$3.00/ per guest

Mediterranean Display

Stuffed Grape Leaves, Assorted Homemade Hummus, Pita Chips, Tabbouleh, Olive Tapenade
\$3.00/ per guest

Seafood Display

Poached Shrimp, Green Lip Mussels, Carlsbad Oysters, and Cocktail Crab Claws with Classic Cocktail sauce, Mignonette, and Rémooulade
\$15.00/ per guest

Sushi Display

Chef Inspired Assortment of Rolls
\$10.00/ per guest

Mexican Display

Assortment of Six Different Salsas and Seven-Layer Dip with Blue Corn Tortilla Chips
\$5.00/ per guest

PASSED HORS D'OURVES

COLD

Stuffed Grape Leaves

A Delicious Stuffing of Tomatoes, Rice, Onions, and Lemon Juice Wrapped in a Grape Leaf and Slowly Braised
\$3.00/ per guest



Seafood Seviche

A Combination of White Fish, Shrimp, and Scallops Marinated in Lime Juice and Served in a Cucumber Cup with Chive Sour Cream
\$3.00/ per guest

Ahi Tartar Served Over Flat Bread with Wasabi Aioli

Sashimi Grade Diced Ahi Marinated in Sesame Oil and Soy, Served over Flat Bread with Wasabi Aioli
\$4.00/ per guest

Mango and Black Bean Tartlets

Sweet Mangos Tossed with Cilantro, Jalapeño, and Black Beans with a Splash of Lime Juice Served in a Buttery Phyllo Pastry Basket
\$2.00/ per guest

Poached Shrimp Crostini with Basil Aioli

Large Butterflied Black Tiger Shrimp Slowly Poached in White Wine and Herb Reduction Served with Basil Aioli on a Toasted Baguette
\$4.00/ per guest

Smoked Salmon and Watercress Salad

House Smoked Fresh Atlantic Salmon Served on a Bed of Watercress Salad Served on an Endive Leaf
\$3.50/ per guest

Assorted Bruschettas

Tomato, Basil, and Fresh Mozzarella
Olive Tapenade
Eggplant Caponata
\$3.00/ per guest

Country Chicken Salad

Poached White Chicken Breast Tossed with Red Grapes in an Herbed Mayonnaise
\$3.00/ per guest



Open Faced Lobster Roll

Poached Maine Lobster Tossed with Bacon and Lemon Juice Served on a Toasted Buttered Hawaiian Roll\$
5.00/ per guest

Assorted Deviled Eggs

BBQ, Horseradish, Tarragon, Siracha
\$2.00/ per guest

Chicken Liver Mousse Profiterole

Served with a Red Onion Jam
\$3.00/ per guest

Goat Cheese and Sun Dried Tomato Tart

Puree of Goat Cheese and Sun Dried Tomato Served in a Pastry Cup
\$2.00/ per guest

Asian Spring Rolls

Napa Cabbage, Julienne Red Bell Pepper, Carrot, Shitake Mushrooms, Ginger, Garlic, and Scallions, All Marinated and Wrapped in Rice Paper
\$2.00/ per guest

Caprese Skewer

Grape Tomato, Mozzarella Ball, and Kalamata Olive, Drizzled with Balsamic Reduction
\$3.00/ per guest

HOT

Cajon Creole Crab Cakes

Jumbo Lump Crab Meat Combined with Cajun Seasonings, Bacon, and Scallions, Lightly Breaded, Pan Fried, and Served with a Honey Creole Sauce
\$4.50/ per guest

Petite Ratatouille

Small Diced Zucchini, Squash, Red Onion, Red Pepper, and Garlic Sautéed in Olive Oil and Served over a Toast Round with Roasted Red Pepper Sauce
\$2.00/ per guest



Beef Satés

Choice New York Strip Steak Cut Into Strips and Marinated for Forty-Eight Hours in a Combination of Asian Flavors and Served with a Lime Aioli or Spicy Peanut Dipping Sauce
\$5.00/ per guest

Chicken Satés

Chicken Breast Cut Into Strips and Marinated for Forty-Eight Hours in a Combination of Asian Flavors and Served with a Lime Aioli or Spicy Peanut Dipping Sauce
\$3.00/ per guest

Roasted Duck Quesadilla

Roasted Duck, Red Peppers, and Aged Cheddar Cheese Seared and Served with Avocado Cream
\$4.00/ per guest

Seared Beef Tasting Spoon

Seared Choice Diced Beef Served in a Tasting Spoon with Homemade Sour Cream and Onion Dip and an Heirloom Potato Chip
\$3.50/ per guest

Andouille Sausage Wrapped in Puff Pastry

Spicy French Sausage Seared and Wrapped in Puff Pastry Dough and Baked Until Golden Brown, Served with Country Dijon Mustard
\$3.00/ per guest

Crab Stuffed Mushrooms

Crab and Cream Cheese Mixture Baked until Golden Brown
\$3.50/ per guest

Sausage Stuffed Mushroom

Sweet Italian Sausage with a Marsala Wine Reduction Finished with Aged Parmesan Cheese
\$3.00/ per guest



Carnitas Tostada

Slowly Braised Pork Served Over a Mini Tostada Shell with a Fresh Tomatillo Salsa
\$3.00/ per guest

Chilean Sea Bass Tostada

Pan Seared Fresh Chilean Sea Bass Served with Mexican Coleslaw on a Tostada Shell (based on availability)
\$ Market Price

Seared Shrimp in Anchovy Butter

Caramelized Shrimp in Compound Butter with Anchovy, Garlic, and Lemon Juice, Wrapped in a Blanched Snow Pea
\$4.00/ per guest

Jerk Chicken Wings

Chicken Wings Marinated in a Spicy Jamaican Sauce and Grilled to Order
\$3.00/ per guest

Chicken and Chorizo Croustade

Diced Chicken and Mexican Chorizo with Cream Reduction Served in a Croustade Shell
\$2.50/ per guest

Duck Confit Profiterole

Cured Duck Leg Slowly Poached in Duck Fat Served in a Profiterole with a Port Wine Reduction
\$4.50/ per guest

Mushroom Goat Cheese Strudel

Sautéed Assorted Mushrooms Mixed with Goat Cheese and Fresh Herbs in a Buttery Phyllo Crust
\$3.00/ per guest

Twice-Baked Broccoli and Cheddar Potato

Mini Roasted Potatoes Stuffed with a Broccoli Cheddar Mash
\$2.00/ per guest



Twice-Baked Potato with Braised Beef Short Rib

Twice-Baked Potato Topped with a Red Wine Braised Beef Short Rib,
Finished with Demi Glace
\$3.50/ per guest

Korean Beef Tacos

Marinated Skirt Steak Topped with Kimchee
\$4.00/ per guest

Spicy Pork Dumplings

Ground Pork with Asian Spices Stuffed in a Wonton Wrapper and Deep
Fried
\$3.00/ per guest

Boursin Stuffed Date Wrapped in Bacon

French Herbed Cream Cheese Stuffed in a Date Wrapped in Bacon and
Roasted
\$3.00/ per guest

Spinach and Feta Phyllo Triangles

Sautéed Spinach and Feta Cheese Baked in Buttery Phyllo Pastry
\$2.50/ per guest

Mini Fish Tacos

Seared White Fish served with Mexican Slaw and Lime Aioli
\$3.00/ per guest

Heirloom Tomato and Fresh Mozzarella Flatbread

Finished with Basil Oil
\$3.00/ per guest

Raw Mushroom Flatbread with Aged Pecorino Cheese

Finished with White Truffle Oil
\$3.50/ per guest

Spanish Chorizo and Spinach Flatbread

Spanish Chorizo and Spinach with Grated Manchego Cheese
\$3.50/ per guest



Peppered Bacon and Aged Cheddar Beef Slider

\$3.50/ per guest

Turkey Slider with Mushroom and Swiss

\$3.50/ per guest

BBQ Pulled Pork Slider with Fried Onions

\$3.50/ per guest

Grilled Vegetable Slider with Fresh Mozzarella

\$3.50/ per guest