

CHEF'S EXCLUSIVE HORS D'OEUVRES

MINIMUM 40 PER ITEM

COLD

Duck Sausage Bruschetta ~ on Grilled Herb crostini with Goat Cheese

Beef Tenderloin Mini Brioche ~ with Lemon Mayonnaise, Crips Capers and White Truffle Oil

Blue Fin Crab Lotus Taro Chip ~ with Ginger and Cilantro Mayonnaise

Tuna Tataki ~ Ahi Tuna, Crushed Wasabi Peas, Wakame, Soy Pipette

Spicy Prawn Black Sesame Cone ~ Ginger Infused Whipped Cream

Honey Roast Lamb on a Sesame Cracker with Lemon Mayonnaise and Fennel Slaw

BBQ Duck, Enoki Mushroom, and Julienne Veg on a Grilled White Truffle Pancake

Asian Pork ~ Crisp Pork Belly, Roasted Pineapple Cube, Pickled Ginger, Orange Tarragon Lace

Mini Lobster Roll with Lemon Caper Mayonnaise

HOT

Lobster and Dill Phyllo Points ~ with Lemon and Goat Cheese

Lamb Empanadas ~ with Rosemary and Dijon

Dungeness Crab Cakes ~ with Old Bay Seasonings, Red Peppers, Cilantro, and Roasted Garlic Aioli

Mini Beef Wellington ~ and Peppercorn Sauce

Beef Tenderloin in Mini Yorkshire Pudding ~ with Creamy Horseradish

Roast Turkey in Mini Yorkshire Pudding ~ with Thyme, Sage, and Cranberry

Grilled Gnocchi Tapas ~ Wild Mushroom Gnocchi and Sweet Potato Gnocchi, Red Pepper Coulis, Pesto Glaze

Bleu Cheese Stuffed Dates ~ wrapped in Bacon

Prosciutto Wrapped Prawns

Smoked Duck & Grilled Portabella Tartlet

BBQ Duck ~ with Apricot Preserve and Brandy in Puff Pastry Vol au vent

Lobster Mac & Cheese ~ Cupcakes with Smoked Tomato Frosting