

CHEF'S EXCLUSIVE HORS D'OEUVRES

MINIMUM 40 PER ITEM

COLD

- Duck Sausage Bruschetta on Grilled Herb crostini with Goat Cheese
- Beef Tenderloin Edible Spoon, with Lemon Mayonnaise, Crips Capers and White Truffle Oil
- Blue Fin Crab Lemongrass Edible Spoon with Ginger and Cilantro Mayonnaise
- Sesame Cone with Ahi Tuna Tartare, Shallots, Lemon Preserve & Chili
- Spicy Prawn Spinach Cone with Frisee Lettuce and Ginger Garlic Mayonnaise
- 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
- Blue Fin Crab in a Beetroot Basket with Mango, Cilantro, Red Pepper & Tropical Salsa
- 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
- Gnocchi Stuffed with Wild Mushroom, fried in Duck Confit with Pesto and Roasted Red Pepper Coulis in an Asian Spoon
- 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

Contact us for pricing