

Hors D' Oeuvres

Cold Selections

| ANTIPASTI DI ROMA |

\$7.95

wine cured smoked italian meats and cheeses displayed with grilled vegetables and fine table crackers on natural stone

| BAKED BRIE EN CROUTE |

\$6.50

encrusted in puff pastry dough with bing cherry marmalade and served with artisan crostinis

| SHRIMP NOLA |

\$5.95

fresh shrimp in a tangy savory marinade with red onion, capers, white vinegar, celery seed and extra virgin olive oil

| MEDITERRANEAN SHRIMP |

| SATAYS |

\$6.50

fresh shrimp marinated in sundried tomato caper and lemon infused extra virgin olive oil served on skewers

| VEGETARIAN CAPRESE SATAYS |

\$5.25

buffalo mozzarella, genoa basil and sweet roma tomatoes served with house-made creamy balsamic herb dip

| HAWAIIAN POKE |

\$6.95

sushi grade tuna served raw with soy, sesame oil, onion, sea salt and savory seasonings, served over ice in white chinese spoons

| NORWEGIAN SMOKED SALMON |

\$6.50*

whole norwegian salmon cold smoked and accompanied by capers, red onion, dill cream cheese and bagels

| FARMERS' MARKET |

| FRUIT DISPLAY |

\$4.75*

waterfalls of regional fruit by season, accompanied by vanilla bean crème fraiche

| CRISP VEGETABLE CRUDITÉ |

\$3.95

broccoli, cauliflower, asparagus, baby carrots, island marinated mushrooms and cherry tomatoes, accompanied by buttermilk ranch dip

| BALSAMIC GRILLED VEGETABLES |

\$5.25

yellow squash, zucchini, red onions, asparagus, portobello mushrooms and eggplant accompanied by a creamy garlic herb dip

| IMPORTED AND DOMESTIC |

| CHEESE DISPLAY |

\$5.95

an artisanal variety of imported and locally produced cheeses served with fine table crackers and fresh grapes

| VEGETARIAN MEDITERRANEAN |

| SPREADS |

\$4.50

fire roasted bell pepper hummus with olive tapenade feta cheese and sun dried tomato garnish served with warm pita wedges

| JAPANESE SPRING ROLLS |

\$3.95 vegetarian - \$5.95 with shrimp

assorted brightly colored vegetables wrapped in rice paper and accompanied by asian plum sauce

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Hot Selections

| MAE PLOY CHICKEN SATAY |

\$5.25 - \$7.25 with fried rice

marinated chicken thighs brined 24 hours
then grilled and served
with a sweet chili dipping sauce

| SMOKED CHICKEN SATAY |

\$5.50

twice smoked chicken thighs tossed
in sweet bourbon bbq sauce,
accompanied by blue cream dressing

| TRI-TIP PORTOBELLO SATAY |

\$7.95

with balsamic garlic aioli and pointe reyes
gorgonzola dipping sauces

| CRAB MORNAY DIP |

\$7.25

pacific lump crab meat with green onion
dried sherry and gruyere served with
spicy toast points

| GORGONZOLA ARTICHOKE DIP |

\$5.95

gorgonzola, cream cheese, worcestershire
and pickled artichoke served
with warm french bread

| LOUISIANA CRAWFISH EGG ROLL |

\$5.95

Louisiana crawfish mixed with marinated and
spiced vegetables hand wrapped and
fried to order, served with a green remoulade

| PINK VODKA MEATBALLS |

\$5.95

house-made meatballs, oven roasted,
tossed in a pink vodka cream sauce

| CARNE ASADA QUESADILLAS |

\$6.95

marinated skirt steak with chili lime crema,
shredded queso and salsa, served on hot stone

| CAPRESE BRUSCHETTA |

\$2.95

balsamic roasted tomatoes with pesto and
melted mozzarella on french medallion toast

| BEEF & BLUE BRUSCHETTA |

\$4.50

grilled tri-tip of beef with roasted tomatoes
and melted blue cheese on
french medallion toast

| CRAB CAKES |

\$7.95

pan seared pacific lump and claw meat
with green chilies and roasted red peppers
coated in japanese bread crumbs and
served with a green remoulade sauce

| CRAB & BOURSIN WONTONS |

\$5.95

boursin and cream cheese blue crab mousse
with green onion inside a wonton wrapper,
fried and accompanied by mae ploy dipping sauce