



Menu Details

Cold Hors d'Oeuvres & Appetizers

Seafood

Jumbo Shrimp Cocktail, Cocktail Sauce, Lemons GF

Citrus Herb Pickled Shrimp Cocktail Cannellini Bean Salad with Broccoli Rabe, Golden Raisins & Pickled Red Onion, Thai Chile Sauce GF

Shrimp & Jumbo Lump Crab Martini GF

Oysters on Half Shell, Cocktail & Mignonette Sauces

0.00

Spicy Tuna & Tobiko Cones

Hawaiian Tuna Poke Cones

Poke Nacho Platters marinated Ahi tuna, crispy wontons, avocado, serranos, white truffle sauce, sweet soy ginger sauce, sriracha aioli, cilantro, green onions, nori, sesame seeds

Vietnamese Crab & Mint Summer Rolls Noug Mam Sauce

Canapé - small bites

Curried Chicken Salad Pani Puri Cup

Curried Chicken Salad Cone, Black Sesame Cone

Deviled Ham Canapé

Smoked Trout Caviar Canapes, Boursin & Cucumber base, GF

Petite Filet Mignon Sliders, Horseradish Sauce

Osetra Caviar and Blini Creme Fraiche & Chives

Osetra Caviar Belgian Waffle Bites Creme Fraiche, Chopped Egg, Chives

Smoked Salmon Pumpernickel, Fresh Dill, Creme Fraiche

Smoked Salmon, Blini, Dill Creme Fraiche, Caviar

Crab Canapé Lump Crab, Roasted Pepper Aioli,

Shrimp & Cucumber Canapé Shallot Lemon Butter, Brioche

Smoked Trout Canapé Crème fraîche, Caviar GF

Smoked Trout Mousse Canapé

Crab & Spinach Canapé

Beet & Goat Cheese Coins Brioche Rounds V

Shrimp Salad Canapes

Chicken Cranberry Walnut Salad Bouchée

Mom's Classic Deviled Eggs (GF)

Deviled Eggs Carbonara, Pancetta, Parmesan Crisps, Black Pepper (GF)

Smoked Salmon "Russian" Eggs GF

Truffled Deviled Eggs GF

Shrimp & Pimento Cheese Deviled Eggs GF

Avocado Classic Deviled Eggs Tajin dust (GF)

Skewered Items

Caprese Salad Skewers Grape Tomato, Fresh Mozzarella and Basil Leaf (GF)

Jamon Iberico & Sweet Summer Melon GF

Prosciutto di Parma & Sweet Melon (GF)

Shooters

Caesar Salad Shooter served in petite cup

Individual Vegetable Crudités, Hummus in mini Flower Pots GF

Bruschetta & Crostini

Heirloom Tomato Bruschetta Mozzeralla, Basil, Aged Balsamic V

Heirloom Tomato Watermelon Bruschetta Feta, Basil, Aged Balsamic V

Heirloom Tomato Watermelon & Peach Bruschetta Feta, Basil, Aged Balsamic V

Whipped Feta Crostini with Prosciutto & Peach

Beef Crostini, Pickled Onions, Roquefort Cream

Cranberry, Pomegranate, Ricotta Bruschetta V

Butternut Squash, Apple, Blueberry Bruschetta V

Chickpea Edamame Bruschetta - Vegan

Roasted Cherry & Goat Cheese Crostini V
