

## **HORS D'OEUVRES MENU**

### **Cold:**

Scallop Ceviche Shooter  
sweet pepper threads

Tuna Tar tare and green apple  
Lime avocado, gaufrette chip

Mini BLT on Brioche, apple wood smoked  
bacon, shaved tomato, crisp lettuce,  
Dijonaise

Deviled Eggs, Scottish smoked salmon,  
pearls of salmon caviar

Greek Feta Salad with anchovy crisp,  
homemade focaccia crisp

seared yellow fin tuna, scallion peanut  
dressing, wakame sea weed salad, black  
tobiko, sesame toast

Truffle Walnut Pate, onion marmalade,  
crostini of garlic fiscile

Blackened Black Angus Sushi Roll grilled  
scallion, cracked pepper horse radish cream  
cheese

*Winter Black Truffle Chicken Salad  
On Water crackers, truffle shavings*

*Fruit and Cheese Kebobs  
Raspberry, strawberry, red grape, brie*

*Montrachet Goat Cheese Crostini  
Balsamic tomato salsa*

Chive bilini with house smoked salmon

Crab salad on cucumber slice

Sushi Roll- spicy tuna

### **Hot:**

Tempura Shrimp and red pepper

Fried West coast oyster pops, mustard  
sabayon

Shredded Potato pan cake, caramelized  
apple, crème fraiche,

Samosas  
spiced potato filled Indian empanada, ginger  
apricot chutney

ginger beef skewers

curry beef skewers  
yogurt dip

bacon-sourdough wraps  
filled with scallion cream cheese

Truffle potato logs chive sour cream

Mini quiches- mushroom- oven cured  
tomato- herb-smoked chicken-baby shrimp-  
goat cheese-spinach-olive-three cheese

Mini crab cakes and fire roasted red pepper  
aioli

Baby lamb chops (3.00 supp)

Baked mushrooms stuffed with ratatouille  
and parmesan crumbs

Tuscan pizza topped with pomodoro sauce  
mozzarella

cheddar beef Slider on potato rolls

Chix stix  
Chefs secret marinade

Chicken and lemon grass pot stickers  
honey soy dipping sauce

Chicken chili in tortilla cups  
Lime crème fraiche