

Hand Passed Hors d'oeuvres

Please Select Six

Cold

Salmon Gravlax
Dill Creme Fraiche

California Roll
With Ginger

Scotch Smoked Salmon
On Brioche With Lemon Cream And Capers

Avocado & Shrimp
With Lemon Marinade

Grilled Asparagus Wrapped
In Prosciutto With Aioli

Fresh Crab & Avocado Salad Bouche
With Lime Zest

Smoked Salmon
Roquefort Crème

Focaccia
Prosciutto & Parmesan

Spicy Tuna Roll
Wasabi Cream And Fresh Ginger

New Potatoes
Smoke Trout Mousse And Caviar

Hot

Chicken Pot Stickers
Soy And Ginger Dipping Sauce

Maryland Crab Cakes
Red Pepper Corn Dipping Sauce

Crab Cakes
Rémoulade Sauce

Slow Roasted Pulled Pork
Creamy Cole Slaw On Mini Roll

Smoke Trout Hush Puppy
Cucumber Tarragon Cream

Teriyaki Beef Sate
With Sesame

Mini Taco
Shredded Jerk Chicken Jack Cheese And
Avocado Cream

Marinated Flank Steak
Classic Béarnaise Sauce

Beer Batter Coconut Shrimp
Honey Dark Rum Dipping Sauce

Glazed Skewered Shrimp
With Mango Chutney

Roasted Chicken Strips

Almond Pesto Sauce

Louisiana Grilled Chicken

Bourbon Honey Mustard

Vegetarian

Vegetarian Pot Stickers

Soy & Ginger Dipping Sauce

Artichoke Fritter

Saffron Cream

Grilled Vegetables

Chevre Roulade

Bruschetta With Mozzarella

Black Olive Tapenade

Tartine Of Brie

Roasted Tomato

Puff Pastry

Roasted Plum Tomatoes And Basil

Beggars Purse

Wild Mushrooms & Manchego Cheese

Steamed Asian Vegetable Dumplings

Plum Hosin Dipping Sauce

Prices Subject To 20% Service Charge And Applicable 8.375%
There Is \$115 Fee Per Bartender