

# HORS D'OEUVRES

## APPETIZER TRAYS

*serves approx. 10 people*

### CRUDITÉS PLATTER

- assorted fresh vegetables including
- bell peppers, carrots, celery, scallions,
- mushrooms & avocado dip 42

### IMPORTED & DOMESTIC CHEESE TRAY

- sharp cheddar, white cheddar, fresh
- goat cheese, danish blue cheese, brie
- cheese, with assorted crackers
- & fresh berry garnish 49

### DUO OF DIPS

- jumbo lump crab dip, spinach &
- artichoke dip, vegetable sticks,
- assorted crackers & crostini 59

## HORS D'OEUVRES

*ordered by the dozen*

### MINI CRAB CAKES

- creole lobster sauce 4.95ea

### WAGYU RIB EYE SATAY

- ponzu sauce 7.95ea

### JUMBO SHRIMP COCKTAIL

- traditional cocktail sauce 5.95ea

### ARTICHOKE FRITTERS

- sauce béarnaise 22.00dz

### CITRUS POACHED MAINE LOBSTER

- vanilla orange basil crème fraîche 5.50ea

### OYSTERS ON THE 1/2 SHELL

- cucumber, crème fraîche 3.95ea

### TUNA TARTARE

- wasabi, ponzu sauce 4.25ea

### CRISPY COCONUT SHRIMP

- orange vanilla beurre blanc 5.95ea

### WAGYU CARPACCIO CROSTINI

- capers, shallots, dijon mustard aioli 5.50ea

### GOAT CHEESE IN PUFF PASTRY

- black mission figs, balsamic syrup 3.95ea

### TEMPURA DUNGENESS CRAB

- ponzu sauce 5.50ea

### SPICY THAI SESAME BEEF

- in a marinated cucumber basket 4.50ea

### TOMATO BASIL BRUSCHETTA

- parmigiano reggiano, balsamic reduction 3.50ea

