



Hors D' oeuvres Menu

Cold Hors D' oeuvres

(priced per dozen)

- Caramelized Onions, peppers with Goat Cheese and Sweet Pepper Coulis on crusty French Bread
\$20.00 ++/dz
- Wild Mushrooms and Garden Herbs in Pastry Shell
\$20.00 ++/dz
- Mini Brochette with Feta Cheese, fresh Basil and Roma Tomato
\$20.00 ++/dz
- Corn Bread Rounds topped with chilled Pork and Apple Chutney
\$20.00 ++/dz
- Smoked Chicken and Mango Chutney Cucumber Roll
\$20.00 ++/dz
- Tenderloin of Beef with Stone Ground Mustard On sliced Sourdough Bread
\$20.00 ++/dz
- Seafood Ceviche Scallops & Shrimp
\$24.00 ++/dz
- Chicken and Sweet Pepper on Polenta
\$24.00 ++/dz
- Cavier on baby Red Potato with Dill Cream
\$28.00 ++/dz
- Jumbo Tiger Shrimp or Stone Crab Claws on Crushed Ice
\$32.00 ++/dz
- Ahi Tuna Cube on Sugar Cane with Wasabi Cream
\$32.00 ++/dz
- Coconut Shrimp with Horseradish Orange Marmalade
\$32.00 ++/dz
- Garlic Prawn Brochettes with Pequin Mango Chutney
\$32.00++/dz

Hors D' oeuvres Menu

Hot Hors D' oeuvres

(priced per dozen)

- Smoked Barbeque Spareribs
\$18.00 ++/dz
- Mini Beef or Chicken Chimichangas served with Pico de Gallo
\$18.00 ++/dz
- Mini Beef or Chicken Burritos served with Pico de Gallo
\$18.00 ++/dz
- Chicken Quesadillas with Green Chiles
\$18.00 ++/dz
- Chicken Tender Strips with Honey Mustard
\$18.00 ++/dz
- Honey Barbeque Chicken Wings
\$18.00 ++/dz
- Dynamite Hot Wings with Red Chile Sauce Served with Bleu Cheese Dressing and Celery Sticks
\$18.00 ++/dz
- Spinach and Feta Cheese Phyllo Turnovers
\$18.00 ++/dz
- Assorted Quiche Tartlettes
\$18.00 ++/dz
- Rumaki (sautéed Chicken Livers wrapped in Crispy Bacon)
\$18.00 ++/dz
- Swedish Meatballs
\$18.00 ++/dz
- Crisp Pork in Red Chile Tacos with Anaheim Chile Salsa
\$20.00++/dz
- Skewered Jerked Chicken with Lime Tequila Sauce
\$20.00++/dz
- Crispy Artichoke Hearts with Parmesan and Roasted Tomato Dipping Sauce
\$20.00++/dz



Hors D'oeuvres Menu

Hot Hors D'oeuvres (Continued)

(priced per dozen)

Pork, Beef, or Chicken Satay with Peanut Dipping
Sauce

\$24.00++/dz

Mini Spring Rolls with Sweet Chile Plum Sauce

\$24.00++/dz

Crab, three cheeses, green Chile and Cilantro Quesadilla

\$24.00++/dz

Spicy Cajun Oysters on the Half Shell

\$26.00++/dz

Green Lip Mussels on Half Shell with Tomato Basil
Aioli

\$26.00++/dz

Baja mini Lobster Burritos and Queso dip

\$26.00++/dz

Alaskan Crab-filled Mushroom Caps with Hollandaise
Sauce

\$26.00++/dz

Jumbo Tiger Shrimp sautéed in Garlic, Chardonnay
Italian Parsley

And fresh squeezed Lemon

\$26.00++/dz

Jumbo Tiger Shrimp or Stone Crab Claws on
Crushed Ice

Served with Cocktail Sauce and Lemon Wedges

\$32.00++/dz

Ahi Tuna Cube on Sugar Cane with Wasabi Cream

\$32.00++/dz

Coconut Shrimp with Horseradish Orange
Marmalade

\$32.00++/dz

Garlic Prawn Brochettes with Mango Chutney

\$32.00++/dz

Hors D'oeuvres Menu

Chips & Salsa

Tortilla Chips with your choice of two of the following:

Fresh Salsa

Hot Bean Dip

Chile con Queso

Pico de Gallo

\$2.00++/per guest

Platters

(priced per 25 or 50 guests)

Domestic & Imported Cheeses with Gourmet
Cracker Assortment & Sliced French Bread
\$85.00 ++/25 guests \$150.00++/50 guests

Domestic and Imported Cheeses with Fresh Fruit
Garnish and French Bread Rounds
\$125.00 ++/25 guests \$200.00++/50 guests

Sliced Fresh Fruits and Berries of the Season with
Yogurt Dipping Sauce

\$65.00++/25 guests \$125.00++/50 guests

Vegetable Crudites with Ranch & Herb Dip

\$85.00++/25 guests \$150.00++/50 guests

**all items are subject to
plus 7.1% sales tax & 20% gratuity**