

HORS D' OEUVRES

Hors d' oeuvre Column A

L.I. corn & Tasso fritter, chipotle mayo
Prosciutto Di Parma & Fresh Melon, *Lemon Olive Oil*
Fresh Mozzarella and Tomato Brochette
Chicken Saté, *Spicy Peanut Sauce*
Pigs in a Blanket *Hot Mustard Sauce*
Shrimp Dim Sum *Ginger Soy Glaze*
Parmesan Breaded Artichoke Hearts
Mini Crab Cakes, lemon- cayenne aioli
Boursin Cheese canapé



Hors d' oeuvre Column B

Seared Duck Breast, Yuzu Lacquer
Scottish Smoked Salmon, chive crème fraiche
Seared Diver Scallops Apple Smoked Bacon
Wild Mushroom Vol-au-vent
Filet Mignon, horseradish cream
Carpaccio of Diver Scallop on Cucumber, *Lemon Lime Aioli*
Coconut Shrimp
Eggplant camponata crunchy foccacia crouton
Buffalo Mozzarella, Parma Ham, & Aged Balsamic
Vegetable Spring Roll, sweet soy sauce
Lobster bisque
Sesame chicken skewer



Hors d' oeuvres Column C

Roasted baby lamb chops, garlic demi glace
Jumbo chilled shrimp, bloody Mary shooter
Brie&raspberry in phyllo
Peking Chicken "Straw"
Crab Rangoon, teriyaki glaze
Filet Mignon Brochette
Beef Wellington
Oysters "your way"

