

TRAY PASSED APPETIZERS

WITH BUFFET

choice of three \$9.99 | four \$10.99 | five \$11.99

STANDALONE

choice of three \$14.99 | four \$15.99 | five \$16.99

Ahi tuna jewels poke marinated in ponzu sauce, nestled in wonton cups topped with micro greens

Puff pastry tarts with roasted tomatoes, caramelized onions and feta cheese

Belgian endive with goat cheese, hazelnuts and grapefruit sections

Mushrooms filled with Italian sausage, breadcrumbs, ricotta and mozzarella cheese

Mushrooms filled with roasted shitake mushroom, corn and sautéed spinach

BBQ hawaiian guava meatballs topped with white sesame seeds on a banana leaf bed

Toasted ciabatta with goat cheese spread and three olive tapeñade

Grilled shaved asparagus salad on avocado smash toast

Savory tarts filled with caramelized onions, fontina cheese, fried onion nests

Asian potstickers with ginger ponzu dipping sauce

Salmon cakes with green apple and fennel, topped with lime aioli

Chicken wings with apple cider and fish sauce, glazed micro cilantro and wasabi

Add \$2 for each additional item chosed from below (replaces above)

Rosemary skewered shrimp marinated with extra virgin olive oil, basil, and lemon

Coconut tiger shrimp with sweet guava sauce or mango sweet chili dip

Mini caprese skewers with tear drop tomatoes, mozzarella balls, and basil

Chicken satay glazed with soy mirin buerre blanc, rolled with cashew and sesame nuts

Grilled shrimp escabeche pickled salad, heated with seranos

Risotto balls hand rolled with crimini mushroom, fresh sage, and Swiss cheese

Smoked salmon on pumpernickel with chive, cream cheese, and Bermuda onion

Bikini paninis with buffalo mozzarella, tomato basil and prosciutto di parma

Add \$3 for each additional item chosed from below (replaces above)

Purple Peruvian potato piped with smoked salmon mousse

Mini crab cakes with andouille sausage and tarragon sauce

Maryland lump crab cakes with lemongrass chive aioli

Peking duck in wonton cup topped with plum sauce, radicchio and cilantro

New Zealand lamb lollipops with mint BBQ sauce or honey lavender sauce, finished with balsamic

Scallops in shell with pancetta, soy mirin buerre blanc and micro greens

Skewered prawn wrapped with pancetta Italian bacon

Crispy rice cakes with sushi grade tuna, tataki and unagi eel sauce

Smoked white fish on potato crisp with caper relish