

HORS D'OEUVRES

Shrimp Cocktail – 50 Doz

Sesame Seared Tuna on English Cucumber – 60 Doz

Miniature Lobster and Crab Cakes – 70 Doz

Fresh Tomato and Mozzarella – 28 Doz

Sliced Sirloin with Roquefort and Balsamic Onions – 50 Doz

Wild Mushrooms and Herbed Cheese – 30 Doz

Crispy Lobster Fritters – 50 Doz

Smoked Norwegian Salmon on Onion Pita Crisps – 38 Doz

Lollipop Lamb Chops with 15-Year Aged Balsamic – 100 Doz

Risotto Fritters with Fresh Mozzarella and Prosciutto – 32 Doz

Mini Tenderloin Sliders – 100 Doz

Prosciutto Mozzarella – 60 Doz

CHEF'S SELECTIONS

Chilled Seafood – Shrimp, Oysters, Lobster, and Jumbo Lump Crab
135 Serves Six Guests

Imported and Domestic Artisanal Cheeses
8 Per Guest

Grilled Seasonal Vegetables
7 Per Guest

Not Inclusive of Beverage, Tax or Gratuity.

