

# hors d'oeuvres

sample menu

## canapes & hors d'oeuvres

- chicken 'lollipops', sweet plum dipping sauce
- mini chicken tikka skewer, spicy mango chutney
- deep-fried quail, garlic, fennel seeds
- garlic spiced chicken taco, cilantro, sliced tomatoes, guacamole
- balsamic duck, fig, chinese pancake
- figs, rosemary mascarpone, san denielle prosciutto
- parmesan & herb baked ricotta, crispy prosciutto
- chili spiced tenderloin taco, frisee, aged cheddar, tomatoes, limey guacamole
- blackened beef carpaccio, chilled foie gras, aged rum jelly
- skewered beef tenderloin, grape tomatoes, pearl onion
- tenderloin sliders, aged cheddar, arugula, garlic aioli
- steak tartar, crostini, caper mayonnaise
- mini lamb burger, tzatziki
- frenched lamb chops, date glaze
- seared salmon on mini-brioche, saffron aioli
- crispy pappadum, tandoori glazed salmon, saffron
- shrimp dim sum
- crispy shrimp, kadaifi crust
- grilled shrimp, pastry cups, minted green pea puree
- tuna tartar, wasabi crème fraîche
- lobster, grapefruit sections, citrus dressing, mint leaves
- steamed black tiger shrimp, marie rose sauce
- gorgonzola latkes, sweet onion confit
- buffalo mozzarella, grape tomatoes, basil, chervil, olive oil
- edamame beans, sesame oil
- soba noodles twirled on a silver fork, crunchy vegetables, sesame seeds, chilies
- baked brie rolls, blackberry compote
- mini potato samosas, raita
- thai rice paper rolls, red plum dipping sauce
- potato gnocchi, gorgonzola crème
- crêpes, wild & domestic mushrooms, french brie
- goat cheese, crisp pastry, cracked pepper, pistachios
- watermelon, cucumber, greek feta, olive oil, fleur de sel
- tempura bouquet ~ baby zucchini, green beans, sweet potatoes