

Hors D'oeuvres

Served Cold

Roma tomato, basil, and fresh mozzarella "napoleon"
Pepper seared Ahi tuna, cucumber, and avocado relish
Smoked organic salmon, English cucumber, caviar, and dill
Assorted "Bruschetta" with roasted tomato confit, wild mushroom deuxelle, or olive tapenade
Mini Latin "tostadas" of queso fresco, tomatillo, and avocado salsa
Smoked Turkey and roasted corn pinwheels with chipotle aioli
House made deviled eggs with American sturgeon caviar
Chilled East coast oysters with vodka peppercorn cocktail sauce
Chilled duck confit on toasted brioche canapé with brandied cherry aioli
A selection of artesian cheeses with apple and pear slices, berries, and crostinis
Rock shrimp "ceviche"
Strawberry and brie "puffs"
An assortment of "tea" sandwiches consisting of watercress and chicken salad,
smoked salmon with cucumber dill relish, or roasted vegetables with fresh mozzarella

Served Hot

Prime filet mignon on pita "crisps" with gorgonzola cheese, and demi glace
Mini blackened blue crab cakes with buttermilk, chipotle remoulade
Bacon wrapped sea scallops with black walnut vinaigrette
Tangerine glazed chicken "satay" with peanut, coconut, curry sauce
Duck "quesadilla" with fresh Chihuahua cheese and chipotle crème fraiche
Orange habenero glazed chicken wings with celery sticks and stilton blue cheese aioli
Fried artichoke hearts with red bell pepper coulis
Kobe Short Rib sliders with blue cheese slaw and ancho glaze
Dock confit twice baked potato topped with crème fraiche and manchego cheese
Pan fried Rock shrimp with chipotle, buttermilk remoulade
Crispy corn pancake with creamy lump crab salad
Coconut crusted baby lobster tail
Mini beef wellington with wild mushroom deuxelle
Pretzel crusted walleye "fingers" with grain mustard aioli dipping sauce
Italian sausage and romano stuffed cremini mushroom caps
Sautéed Rock shrimp on crispy won ton chips with tomatillo salsa
Wild mushroom and "Mt. Cherve" goat cheese puff pastry tartlet
Pan seared Asian pork "pot sticker with citrus ponzu sauce
Crispy crab Rangoon with scallions and sweet 'n' sour sauce
Phyllo wrapped "Spankopita" with spinach and feta cheese
Semolina crusted buttermilk calamari with bell pepper remoulade
Seared lamp "Lollipops" with apricot glaze and pistachio
Swedish meatballs with crème fraiche and wild mushrooms
Hand made four cheese phyllo puffs
Lump crab stuffed mushroom caps with gruyere cheese and spinach
Lobster potpie with puff pastry and manchego cheese