



## Hors d'oeuvres - Regular

### COLD

CRUMBLE OF WINE BRIE CHEESE, PECANS AND CRANBERRIES WITH SPICES WINE ON TOAST  
VERRINE OF ASIAN FLAVOR SALMON TARTARE  
MINI CAPRESE STICK WITH SMOKED BALSAMIC CARAMEL  
SMOKED PAPRIKA HOUMOUS, OLIVES TAPENADE, FETA AND GRISSINI  
SHOOTER OF TOMATO AND WATERMELON GAZPACHO WITH FETA AND FRESH MINT

### HOT

PORK AND CHICKEN DUMPLING, TERIYAKI SAUCE  
MINI COBBLER OF GRILLED VEGETABLES WITH HERBS CHEDDAR CHEESE  
ALMOND AND CHICKEN TANDOORI MINI KEBABS WITH RAITA  
FRIED POLENTA WITH SHIMEJI MUSHROOM

**\$30.00 / DOZEN**

## Hors d'oeuvres - Premium

### COLD

PESTO & PEPPER BEEF TATAKI WITH WASABI AND SWEET SOJA  
BEEF TARTAR WITH CLASSIC GARNISHES  
VERRINE OF AHI TUNA POKE WITH WAKAME SALAD  
SHRIMP COCKTAIL, AVOCADO PANNA COTTA AND PICO DI GALLO  
BLINIS, SMOKED SALMON, GOAT CHEESE MOUSSE AND CAVIAR  
FOIE GRAS CRÈME BRULÉE

### HOT

SMOKED GOUDA CHEESE CHOUX PASTRY AND BLACK TRUFFLE  
CHORIZO AND GRILLED SHRIMP MINI SKEWER  
MINI FISH & CHIPS, TARTAR SAUCE  
DUCK CONFIT ARANCINI, APPLE CHUTNEY  
LOBSTER ARANCINI, SPICY MAYONNAISE

**\$36.00 / DOZEN**

All prices are subject to change without notice  
Taxes and administration fees are extra