

# Hors d'oeuvres

(passed butler style, 50 piece minimum)

## Cold Selections

### Little Bites in Spoons

Maine lobster medallion with avocado mango salsa

Ahi tuna tartar with violet mustard and capers

Smoked salmon mousse with crème fraîche and caviar

### Canapés

Mozzarella tomato canapé

Smoked salmon, Boursin cheese and cilantro pinwheel

Brie, pear and candied pecan

Endive spears with goat cheese, candied pecans and figs

Spicy ahi and roasted Maui pineapple on a crispy wonton with ginger aioli

Bruschetta with tomato, fresh mozzarella and basil

Vietnamese lobster summer roll with asparagus, ginger, carrots, radish sprouts and sweet chili sauce

Spicy tuna roll with wasabi, soy and ginger

California roll with wasabi, soy and ginger

Vegetable roll with wasabi, soy and ginger

Prosciutto wrapped asparagus with balsamic glaze

Jumbo shrimp with black pepper cocktail sauce

Bloody Mary shrimp cocktail shooter

Ceviche tostada with cucumber picada and lime

Mini fruit skewer with fresh berries, pineapple, grape, Asian pear and cantaloupe

Chilled green pea shooter with basil oil and crispy pancetta

Prosciutto wrapped fig with red wine syrup

Smoked trout canapé

## Hot Selections

Coconut crusted prawn on a sugar cane stick with orange horseradish sauce

Skewered shrimp shooter with Asian plum sauce

Petite crab cake with onion marmalade and basil aioli

Duck confit with spicy plum sauce on a crispy wonton

Herb crusted lamb chop with fig chutney

Smoked salmon on a potato cake with crème fraîche

Wild mushroom streudel

Vegetable spring roll with Asian plum sauce

Bacon wrapped scallop with ginger cilantro sauce

Salmon satay with plum teriyaki glaze

Chicken satay with peanut dipping sauce

Beef satay with peanut dipping sauce

Rosemary portobello satay with balsamic glaze

Chicken quesadilla with sweet corn salsa and chipotle crema

Cheddar biscuit beef tenderloin slider

Warm brie tart with apples and toasted almond

Cheese gougère with Pesto Chicken or Gorgonzola and Pear

Southwest egg rolls with chicken, black beans, cheddar and guacamole

# Cocktail Reception Stations

(all stations for a minimum of 30 guests)

## Farmers Market Crudité

An assortment of market vegetables with olive parmigiano and lemon herb dips

## International Cheese Display

A selection of American artisanal and imported cheeses with grape clusters, California strawberries, candied walnuts, fresh breads and assorted crackers

## Fresh Seasonal Fruit and Berry Display

## Imported Baked Brie Normandy

French brie baked in puff pastry with apples and almonds served with French baguette and strawberries

## Smoked Salmon Display

accompanied by capers, chopped egg, chives, red onion, crème fraîche and toast points

## Seafood on Ice

(minimum of 50 pieces each item)

Snow Crab Claws, Alaskan King Crab Leg, Cocktail Shrimp, Jumbo Shrimp, Oysters on the Half Shell with mignonette, lemons, cocktail sauce

## Grilled Vegetable Display

asparagus, fennel, eggplant, zucchini, peppers, red onion, baby carrots and scallions with red pepper aioli and pistachio artichoke dip

## Antipasti Misti

a display of Italian Parma ham, dry aged salami, capicola, roasted sweet peppers, grilled fennel, grilled asparagus, grilled eggplant, fresh mozzarella, provolone, parmigiano reggiano cheeses and assorted cured olives and tomatoes

## California Rock Shrimp and Scallop Ceviche

marinated with citrus juice, cucumber, tomato, onion and cilantro served with blue and gold corn tostadas