



## *Hors d'Oeuvre*

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 • 85 DOZ

RISOTTO FRITTERS WITH FRESH MOZZARELLA AND PROSCIUTTO • 32 DOZ

MINI TENDERLOIN SLIDERS • 96 DOZ

PROSCIUTTO MOZZARELLA • 60 DOZ

## *Display Platters*

CHEF'S SELECTION OF CHILLED SEAFOOD – SHRIMP, OYSTERS, LOBSTER, AND JUMBO LUMP CRAB

130 SERVES SIX GUESTS

IMPORTED AND DOMESTIC ARTISANAL CHEESES

8 PER GUEST

FRESH SEASONAL VEGETABLES LIGHTLY GRILLED

7 PER GUEST

NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY.