



## *Hors d'Oeuvres*

- SHRIMP COCKTAIL • \$36 DOZ
- SESAME SEARED TUNA ON ENGLISH CUCUMBER • \$42 DOZ
- MINIATURE LOBSTER AND CRAB CAKES • \$51 DOZ
- FRESH TOMATO AND MOZZARELLA • \$23 DOZ
- SLICED SIRLOIN WITH ROQUEFORT AND BALSAMIC ONIONS • \$38 DOZ
- WILD MUSHROOM AND HERBED CHEESE • \$23 DOZ
- PROSCIUTTO AND FIG • \$23 DOZ
- SEA SCALLOPS WRAPPED WITH PROSCIUTTO • \$44 DOZ
- CRISPY LOBSTER FRITTERS • \$34 DOZ
- SMOKED NORWEGIAN SALMON ON ONION PITA CRISPS • \$29 DOZ
- LOLLIPOP LAMB CHOPS WITH 15-YEAR AGED BALSAMIC • \$56 DOZ
- THE GRILLE'S STEAK TARTARE • \$34 DOZ
- RISOTTO FRITTERS WITH FRESH MOZZARELLA AND PROSCIUTTO • \$27 DOZ

## *Display Platters*

CHEF'S SELECTION OF CHILLED SEAFOOD – SHRIMP, OYSTERS, LOBSTER, AND JUMBO LUMP CRAB  
\$99 SERVES SIX GUESTS

IMPORTED AND DOMESTIC ARTISANAL CHEESES  
\$7 PER GUEST

FRESH SEASONAL VEGETABLES LIGHTLY GRILLED  
\$6 PER GUEST

NOT INCLUSIVE OF TAX OR GRATUITY



## *Hors d'Oeuvres Packages*

(ONE PIECE PER SELECTION PER PERSON)

### **\$10 PER PERSON (SELECT THREE)**

SMOKED NORWEGIAN SALMON ON ONION PITA CRISPS

WILD MUSHROOM AND HERBED CHEESE

PROSCIUTTO AND FIG

FRESH TOMATO AND MOZZARELLA

### **\$15 PER PERSON (SELECT THREE)**

THE GRILLE'S STEAK TARTARE

RISOTTO FRITTERS WITH FRESH MOZZARELLA AND PROSCIUTTO

SLICED SIRLOIN WITH ROQUEFORT AND BALSAMIC ONIONS

CRISPY LOBSTER FRITTERS

### **\$20 PER PERSON (SELECT THREE)**

SHRIMP COCKTAIL

LOLLIPOP LAMB CHOPS WITH 15-YEAR AGED BALSAMIC

SEA SCALLOPS WRAPPED WITH PROSCIUTTO

MINIATURE LOBSTER AND CRAB CAKES

NOT INCLUSIVE OF TAX OR GRATUITY