



Hors d'Oeuvres

SHRIMP COCKTAIL • 43 DOZ

SESAME SEARED TUNA ON ENGLISH CUCUMBER • 55 DOZ

MINIATURE LOBSTER AND CRAB CAKES • 65 DOZ

FRESH TOMATO AND MOZZARELLA • 26 DOZ

SLICED SIRLOIN WITH ROQUEFORT AND BALSAMIC ONIONS • 45 DOZ

WILD MUSHROOM AND HERBED CHEESE • 28 DOZ

CRISPY LOBSTER FRITTERS • 45 DOZ

SMOKED NORWEGIAN SALMON ON ONION PITA CRISPS • 34 DOZ

LOLLIPOP LAMB CHOPS WITH 15-YEAR AGED BALSAMIC • 70 DOZ

RISOTTO FRITTERS WITH FRESH MOZZARELLA AND PROSCIUTTO • 30 DOZ

Display Platters

CHEF'S SELECTION OF CHILLED SEAFOOD – SHRIMP, OYSTERS, LOBSTER, AND JUMBO LUMP CRAB
125 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