



Cold HORS D'OEUVRES

CITRUS POACHED JUMBO SHRIMP COCKTAIL

SIRACHI SPICED COCKTAIL SAUCE

ROASTED PEAR TARTLETS

ROASTED SHALLOTS, CRUMBLLED SMOKED BLUE CHEESE

LIME SHRIMP CEVICE

DICED AVOCADO, BLUE CORN TORTILLA CUP

SLICED FILET MIGNON

HERBED TOASTED CROSTINI, HORSERADISH CRÈME

SLICED PASILLA SEARED CHICKEN

LIME CREMA FRAICHE, TOASTED SCALLION

CORN BREAD MEDALLION

TUNA TARTAR

SCALLION, CILANTRO, RED PEPPER, CUCUMBER CUP,

SWEET WASABI DRESSING

ASIAN CRAB SALAD

PETITE DAIKON SPROUTS, SESAME VINAIGRETTE, SPOON SERVED

SMOKED SALMON TARTAR

HORSERADISH CREME FRAICHE, DICED RED ONION,

PUMPERNICKEL CROUSTADE

GRILLED VEGETABLE NAPOLEON

LAYERED GOAT CHEESE, ROSEMARY SKEWER

