

Appetizers and Hors d'Oeuvres

All Prices are set for 50 of each item except platters

Shrimp Cocktail Crudités (cold)	100
Poached large shrimp served with vegetable sticks and cocktail sauce	
Thai Spiced Prawns (cold)	110
Poached large shrimp in a sweet Thai chili sauce	
Smoked Salmon Mousse (cold)	90
House smoked salmon made into a smooth mousse, served with crostini	
Smoked Trout Salad (cold)	90
Tender smoked trout dressed with lemon caper dill mayonnaise on a crostini	
Tuna Nicoise, green beans and peppers (cold)	100
All the flavors of the traditional salad in a bite	
Tarragon Shrimp Cup (cold)	90
Tender tiny bay shrimp dressed with a tarragon aioli and served bite sized	
Tandoori Shrimp	120
Skewered Shrimp marinated in Indian spices and yogurt and oven baked	
Thai Shrimp Roll	160
Coconut Curry marinated large shrimp wrapped in a spring roll and crisped	
California Rolls (cold, per 100 piece)	100
Traditional maki roll with crab meat, avocado and Japanese sushi rice	
Herbed Goat Cheese and Tomato Crostini (cold)	90
A silky spread of oven roasted tomato and goat cheese with fresh herbs	
Kung Pao Chicken Cup (cold)	90
A lightly spicy Chinese chicken with cashew, served in a phyllo cup	
Thai Chicken Peanut Satay	100
Skewered chicken Marinated in a spicy Thai peanut sauce and grilled	
Tandoori Chicken	110
The Exotic flavors of roasted garlic, ginger, cayenne pepper, cumin and fresh lime juice are combined for a robust rub for our chicken satay	
Peking Duck Rolls	135
Bite size mini spring rolls filled with sweet Peking style shredded duck	
Cashew Chicken Spring Roll	110
Our Kung Pao chicken inside a spring roll and fried crispy	
Crudités Platter (cold)	80
Attractively displayed vegetable with our house made ranch dipping sauce	
Veggie Spring Rolls	90
Asian vegetable mix in a crispy egg roll wrapper	
Mini Brie and Raspberry Tarts	135
Brie cheese and a raspberry jam wrapped in puff pastry and baked off	
Mushroom Beggars Purse	120
A mushroom duxelle wrapped in puff pastry	

Feta and Sundried tomato	80
A mixture of Feta cheese and sundried tomato wrapped in a phyllo pastry	
Spinach and Goat Cheese	80
A mixture of sautéed spinach and goat cheese wrapped in a phyllo pastry	
Mini Beef Wellington	145
Tenderloin of beef topped with a mushroom stuffing, in puff pastry	
Thai Beef Salad (cold)	100
Seared tenderloin of beef in a Thai citrus marinade and served bite sized	
Szechwan Beef Satay	120
Tender strips of beef marinated in a ginger, garlic, teriyaki sauce on a 6" skewer	
Swedish or BBQ'd Meatballs (per 100 piece)	90
Beef and Black Bean Burrito	110
A blend of beef, black beans, Monterey jack cheese, peppers, onions and spices in a flour tortilla	
Beef Empanada	110
A mouth watering mixture of shredded beef, cheddar cheese jalapenos and exotic spices wrapped in corn masa pastry	
Beef Kabob	150
Three tender cubes of sirloin, red and green peppers and onion on a 6" skewer	
Beef Piroshki	110
Russian Style Piroshki filled with beef, onions, peppers and spices in a flaky puff pastry	

Appetizer Platters

	Per Person
Seafood Platter	19.95
Oysters on the half shell, cold poached jumbo shrimp, cracked snow crab claws, clams on the half shell, bay shrimp salad and three sauces, mignonette, Creole remoulade and cocktail sauce. (two of each item PP, 2 oz. of bay shrimp salad PP)	
Smoked Salmon Platter	16.95
Fresh Sliced Smoked Salmon, assorted bagels, capers, red onion, sliced tomato and cream cheese spread	
Antipasto Platter	6.95
Sliced Italian Meats, cheeses, and specialty condiments including fresh mozzarella, roasted peppers, artichoke hearts and crusty bread	
Fresh Fruit Platter	2.95
Market fresh fruits carved into an attractive display served with a honey yogurt dipping sauce	
Cheese Platter	7.95
A selection of imported and domestic cheeses garnished with fresh fruit and served with crackers	
Deli Board	5.95
Roasted Beef, Ham and Turkey with Tillamook cheddar and pepper jack cheeses, served with a variety of fresh breads, lettuce, tomato, pickles, sliced onion, mustard and mayonnaise	

Prices subject to change