

# Appetizers and Hors d'Oeuvres

All Prices are set for 50 of each item except platters

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

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

## Appetizer Platters

	Per Person
<b>Seafood Platter</b> .....	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)	
<b>Smoked Salmon Platter</b> .....	16.95
Fresh Sliced Smoked Salmon, assorted bagels, capers, red onion, sliced tomato and cream cheese spread	
<b>Antipasto Platter</b> .....	7.95
Sliced Italian Meats, cheeses, and specialty condiments including fresh mozzarella, roasted peppers, artichoke hearts and crusty bread	
<b>Fresh Fruit Platter</b> .....	2.95
Market fresh fruits carved into an attractive display served with a honey yogurt dipping sauce	
<b>Cheese Platter</b> .....	7.95
A selection of imported and domestic cheeses garnished with fresh fruit and served with crackers	
<b>Deli Board</b> .....	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