



## **HORS D'OEUVRES PASS BUTLER STYLE**

**FOR ONE HOUR / HOST CHOICE OF SIX**

**\$11.00 PER GUEST**

**MINI CRAB CAKE**  
SAUCE RÉMOULADE

**TEMPURA CRISPY SHRIMP**  
TANGY COCKTAIL SAUCE

**CRISPY CHICKEN SKEWERS**  
CARIBBEAN MANGO CILANTRO SAUCE

**MINI CUBANO SANDWICH**  
HAM & CHEESE MELT / MUSTARD SAUCE

**CHICKEN LEMONGRASS POT STICKERS**  
LIME PONZU DIPPING SAUCE

**TEMPURA ASPARAGUS**  
LEMON-GARLIC AIOLI

**PIGS IN A BLANKET**  
PUFF PASTRIES / DIJON SAUCE

**SOUTHWESTERN TORTILLA**  
SLICED MARINATED STEAK / PICO DE GALLO

**TUNA TARTAR**  
SOY GINGER DRESSING, PICKLE GINGER  
AND WONTON CRISP

**WALDORF CHICKEN SALAD**  
HERB MAYO / GRANNY SMITH APPLE  
POTATO CRISP

**POTATO KNISH**  
CRISPY POTATO PUFFS / MUSTARD SAUCE

**MARINATED VEGETABLE CROSTINI**  
BALSAMIC GLAZE

**MINI MARGHERITA FLATBREAD**  
TOMATO SAUCE / MOZZARELLA CHEESE

**CAPPUCCINO LOBSTER BISQUE**  
SHERRIED BROTH / SAVORY CREAM

**SEA SCALLOPS & BACON**  
POMEGRANATE MOLASSES  
SUPPL. \$ 4.00

**LOBSTER ARANCINI**  
MAIN LOBSTER, HERB RISOTTO AND PARMESAN  
SUPPL. \$4.00

**ROASTED WHOLE LITTLENECK CLAMS**  
SUPPL. \$ 2.50

**MELON AND PROSCIUTTO**  
PARMA HAM AND SEASONAL MELON  
SUPPL. \$3.00