

Cocktail Party

Hors d' oeuvres

Tray Passed

Prime Filet of Beef en croute

prime filet mignon with duxelles and wrapped in puff pastry

Sesame-Seared Ahí Tuna

sashimi grade ahí tuna seared in sesame seed with wasabi crème

Stuffed Mushrooms

bacon, extra sharp white cheddar, shallots, garlic

Roasted Beet

beet, arugula, strawberry, goat cheese, balsamic reduction

Grilled Scallops

wrapped in prosciutto with lemon crème

Crab Salad Canapes

creamy crab salad with crunchy vegetable on sliced baguette

Raw Bar

A beautiful table of oysters, crab claws, jumbo prawns, mussels and clams served on crushed ice with seaweed, fresh lemon & served with mignonette sauce and piquant cocktail sauce

Cheeses, Meats, Fruits, Vegetables & Breads

A magnificent spread of artisan cheeses & meats with many bread choices array of fresh seasonal vegetables and relish trays as well as skewers of fresh seasonal fruits

Sweets

fruit & lemon tarts, chocolate fondant squares, cupcakes