

# 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