

Hors d'oeuvres

please contact us for more selections

Vietnamese spring rolls
Shrimp, fresh herbs, vermicelli
Served with signature dipping sauce

Spicy Asian meatballs
Italian sausage, fruit chutney, Serrano
Served with cilantro

Tomato and basil crostinis
Crostinis baked with house seasoning

*Seared Ahi tuna
With a bite of wasabi, Sri Racha
Served on crisp fried wontons

Shrimp cocktail
Served with house made cocktail sauce

Brie and onion
Baked brie wheel, caramelized onions
Served on garlic crostinis

*Tuna tartare
Spicy Asian flavors with fresh dill
Served on crisp wontons

Brie and raspberry jam
Served in phyllo cups
Topped w/ fresh raspberry

Shrimp on endive leaves
Sautéed Cajun shrimp, fresh herbs

*Tuna tartare mini tacos
Spicy Asian flavors with fresh dill
Served in white corn shells

Tomato and mango crostinis
Crostinis baked with house seasoning,

Wild mushroom ragout
Wild mushrooms, shallots, white wine
Served in flaky phyllo cups

Vegetarian summer rolls
Daikon, carrot, cilantro
With sweet chile lime sauce
Served on Asian spoons

Cilantro ginger shrimp
Topped with sweet Thai chili sauce
Served on baby spinach

Caprese skewers #1
Marinated mozzarella,
grape tomatoes, fresh basil
Drizzled with balsamic reduction

Caprese skewers #2
Cream cheese stuffed pepperoncini,
grape tomatoes, fresh basil
Drizzled with balsamic reduction

Lump Blue crab
Avocado, tomato, fresh herbs
Served on crisp fried wontons

Shrimp crostinis
Asian-spiced dill cream cheese, shrimp
Served on garlic crostinis

White bean and truffle mousse
Cannellini beans, black truffle oil,
herbs, scallions
Served on crisp rice crackers
(vegan)

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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Smoked salmon canapés
Asian-spiced dill cream cheese,
capers, fresh dill
Served on garlic crostinis

Heirloom grape tomato canapés
Asian-spiced dill cream cheese,
Drizzled with white truffle oil

Stuffed Italian mushrooms
Hot Italian sausage, mascarpone,
Marsala wine, fresh herbs

Asian style bruschetta
Grape tomatoes, cilantro, garlic,
lemongrass
Served with fried wontons

Thai curry soup shooters
Curry coconut milk, lemongrass
Topped with water chestnut, fresh herbs
(Vegetarian/Vegan)

Cajun pulled pork mini tacos
Slow roasted pork, Cajun flavors,
Hawaiian slaw

Tofu stuffed mushrooms
Sun-dried tomatoes, tofu, Vegan
cheese, panko, garlic, fresh herbs
(Vegan)

Mini shredded beef tacos
Tender beef, South of the border flavors,
Served with Cotija cheese, cilantro and
avocado salsa verde

*Tuna tartare mini tacos
Spicy Asian flavors with fresh dill
Served in mini white corn taco shells

Fried wontons w/
sweet chile lime sauce
Crisp wontons served with
Chef's house made sauce

Basil chicken salad on endives
Roasted chicken, basil, cashews
Served on endive leaves
Potstickers
Served on bed of lettuce
With Chef's house made dipping sauce

Charcuterie tasting
Chef's choice Salumi, gourmet cheeses,
Mediterranean olives, pepperoncini

Fruit and cheese platter
Seasonal fruit served w/
Artisan cheese and crackers

Fresh seasonal fruit
Seasonal fruit beautifully displayed

Deviled eggs
A classic topped with bacon and dill

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