

Selection of Cold and Hot Hors D'oeuvres

We recommend 4 to 5 pieces per Person for One hour

Cold: Hors d'oeuvres

- Shot of Melon Consommé
- Tomato Ceviche
- Mediterranean Salad
- Oyster Shooter
- Cocktail Shrimp| Avocado Salad
- Smoke Salmon Mousse | Grape Tomato
- Brie Cheese | Fig Jam
- Fennel Panna Cotta |Candid Ginger
- Foie Gras | Ice wine jelly
- Mushroom Stuffed Blue cheese | Fennel jam
- White Bean Hummus
- Grilled Vegetable Summer Roll
- Tuna Carpaccio | wasabi foam
- Truffle Potato Soup

Hot: Hors d'oeuvres

- Coconut Shrimp| Spicy Orange marmalade
- Crab Cake| Tamarind Drizzle
- Spanakopita| Yogurt Dip
- Moroccan Lamb Kebab| Mint Chutney
- Beef Chimichurri
- BBQ Pork Chimichanga
- Cayman Conch Fritters| Jerk Aioli
- Tandoori Chicken
- Spinach Stuffed Potato Fitters
- Tempura Shrimps | Ponzu Sauce
- Lobster Corn Lollipop
- Scallop wrapped in Bacon
- Tapioca Cake
- Wild Mushroom Spring Roll

Chef's Choice Passed Hors d'oeuvres

30/dozen

