



Stationary & Tray Passed Hors d'Oeuvre Selections

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*Latticed Yukon Gold Potato Crisps
with Irish Smoked Salmon & Scallion Cream*

*Saigon Ricepaper Roll
with Poached Chicken Breast, Anoki Mushrooms & Kaffir Lime Leaves
served with a Sweet Chili Dip*

*Homemade Crispy Onion Rings
made with Maui Onions & Blonde Ale
served with Tomato Ketchup & Lemon Garlic Aioli*

*Veal-Glazed, Peppercorn Crusted Filet Medallions
Skewered with Caramelized Pearl Onions*

*Petite Kobe Beef Meatball
Skewered with Bamboo & Served with Truffle-Aioli
Albacore & Avocado Tartar on Sticky Rice Cakes
with Wasabi Caviar & Nori Confetti*

*Lemon Grass Chicken
with Toasted Coconut & Red Curry Dip*

*Shot Glasses of
White Corn & Roasted Bell Pepper Chowder
Puréed Sweet Pea Soup with a Crème Fraiche Star*

*Fried Baby Artichoke Chips
Served with Julienned Carrots & Lemon Aioli*

*Romaine Lettuce Spears
Stuffed with Szechwan Spiced Beef & Water Chestnuts
offered with a Hoisin-Papaya Glaze*



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*Quattro Formaggi Macaroni & Cheese
served in your choice of Demitasse Cup or Parmesan Touille*

*Handmade Szechwan Chicken Dumplings
with Roasted Ginger & Soy Broth
served in a Porcelain Soup Spoon*

*Seared Yellow-Fin Tuna on a Wonton Crisp
with Toasted Sesame Seeds, Scallions and Ponzu*

*Grilled Baby Lamb Chops
with Crème de Menthe Flambé*

*Hollowed English Cucumbers
filled with Crispy Salmon Skin & Yamagobo Root
drizzled with a Yazu Vinaigrette*

*Duck Confit Pillows
with a Blood-Orange & Meyer-Lemon Reduction*

*Vietnamese Chicken-Avocado Spring Rolls
offered with Ginger-Plum Sauce*

*Petite Latkes
with Homemade Crème Fraiche
(Salmon Roe Caviar Optional)*

*Roquefort Tartlet
with Caramelized Onions & Roasted Hazelnuts*

*Grilled Black Tiger Prawns
wrapped in Pancetta, served with Sweet Citrus Aioli*