



Cold & Hot Hors D'œuvres

Cold

- *Smoked Salmon, Tobiko & Wasabi Nori Stacks
- *Poached Gulf Shrimp Cocktail with Citrus Harissa
- *Raw Oysters with Seasonal Garnishes on the Half Shell
- *Chick Pea 'Ceci' Medley on Crostini with Reggiano Cheese Curls
- *Crudités-Vegetables and Dip
- *Assorted Specialty Cheeses
- *Cheese Gougère filled with Steak Tartar
- *Jonathans Foie Gras Terrine on Crostini
- *Traditional Chilled Vegetable Ratatouille
- *Sesame Salmon Tartar in Cucumber
- *Roasted Pear & Stilton Cheese in Endive Boat

Hot

- *Panko crusted Blue Crab Cake with Sauce Gribiche
- *Chicken Lollipops with Honey Ancho Glaze
- *Salmon Spring Rolls & Chili Mayonaise
- *Triple Cream Brie Fritters with Sauce Cumberland
- *Panko crusted Shrimp Torpedoes with Cocktail Sauce
- *Mushroom Risotto Frito with Reduced Balsamic
- *Mini Roasted New York Striploin Sandwich on Rye, with Horseradish, Pommery Mayo
- *Oysters Rockefeller
- *Clams Casino
- *Sautéed Wild Shrimp with Scampi Butter
- *Warm Pepperonato on Focaccia Crisps

Desserts

- *A Selection of French Pastries
- *Coffee & Tea Station
- *Assorted Specialty Cheeses & Fresh Fruit