

1 HORSD'OEUVRES

each prepared for a minimum of 15 persons

SEAFOOD

Crispy Fried Prawns with togarashi bbq sauce, 2 per person 3.25

Salmon Three Ways: poached, smoked and gravlax (serves 15-20) 55.00

chive cream cheese, chopped onion, capers and baby gherkins

Crab Stuffed Button Mushrooms dijon gratinee, 2 per person 5.25

Sesame-Black Pepper Crusted Char Rare Ahi Tuna, cucumber salsa and wasabi

vinaigrette,

2 per person 4.50

Chilled Gulf Prawns housemade cocktail sauce, 2 per person 4.95

Pancetta Wrapped Prawns orange beurre blanc, 2 per person 5.25

1 Seafood Tsunami hot & cold seafood extravaganza! fresh, smoked & BBQ oysters,

gulf prawns, king crab legs, mussels, fried calamari, togarashi prawns 9.95 per person

Two Bite Crab Cakes with fried leeks and a spicy remoulade, 2 per person 4.50

Oysters on the ½ Shell each 2.25

Smoked Oysters each 2.50

BBQ Oysters each 2.50

NON-SEAFOOD

Baked Brie in Puff Pastry pecan duxelles, red currant jelly, fresh fruit (serves 15-20) 43.00

Focaccia with basil pesto, smoked bacon, roma tomatoes, asiago, 2 per person 2.95

add bay shrimp .50 per person

add crab 1.00 per person

Chilled Seasonal Vegetable Display with spinach dip (serves 15-20) 33.00

Gourmet Cheese Display: Chef's Selection of Imported or Domestic Cheeses Garnished
with Fruit, Assorted Breads and Crackers 8.50

Thai Chicken Skewers sesame ginger sauce, two per person 2.95

Beef Skewers with Cilantro Pesto Chimichurri Sauce, two per person 3.25