

Hors D'oeuvres
\$30 per Dozen

Vegetarian

- Oven Dried Tomato & Pearl Bocconcini Pizzette with Olives
- Roasted Red Pepper Crostini, Goat Cheese Drizzle
- Roasted Red Pepper & Asiago Cheese on Grilled Ciabatta
- Fried Leek Fondue Wonton
- Sambal Marinated Tofu with Wakame Seaweed Salad
- Wild Mushroom and Goat Cheese Camembert Strudel with Dried Date Relish *H*
- Walla Walla Onion Tart with Bocconcini and Basil Coulis *H*
- Mushroom Croustades *H*
- Roasted Tomato Tart *H*
- Parmesan Onion Puff Tart *H*
- Vegetarian Spring Rolls *H*
- Onion, Thyme & Black Olive Mini Pissaladiere with Basil Coulis *H*
- Wild Mushroom Popovers with Dijon Dressing *H*

Fish/Seafood

- Ahi Tuna Tartare with Lime & Wasabi on Belgium Endive Leaf
- Spinach, Cream Cheese Roulade with Smoked Salmon
- Salmon Rillettes on an Onion Tartlet
- Togarashi Seared Albacore Tuna, Wakame Salad
- Duo of Crabs: Rock and Dungeness Crab Salad
- Oysters in the ½ Shell, Red Onion Mignonette
- Mini French Croissant with Smoked Salmon, Shallot Marmalade & Brie Cheese
- Banana Bread, Cream Cheese & Marinated Wild Salmon
- Beet Marinated Wild Salmon Gravlax
- Free-Run Egg Crepe with Wild Salmon Roe & Nori
- White Shrimp & Pink Scallop Kebab with Papaya Seed Salsa *H*
- Miniature Dungeness Crab Cakes with Sweet Chili Mayo *H*
- Salmon & Spinach Roll in Puff Pastry *H*
- Shrimp or Salmon Spring Rolls *H*
- White Texas Shrimp Purses *H*
- Grilled Scallop, Yuzu Lemon Syrup *H*
- Rosemary Skewered Prawns, Garlic, Jalapeño Glaze *H*

Meat

- Lamb Popsicles, Tomato Conserve *H*
- Beef Tenderloin Brochette, Horseradish Dressing *H*
- Chicken Skewers with Blueberry Balsamic Reduction *H*
- Star Anise Glazed Australian Lamb Chops with Crystallized Ginger *H*
- Arancini of Chicken Tenderloin, Bacon & Bocconcini *H*
- Roasted Pork Tenderloin & Peach Chutney on Crostini
- Roasted Beef & Arugula Mini Ciabatta with Olive-Red Pepper Relish
- Gingered Pork Spring Rolls *H*
- Roasted Chicken & Cranberry Chutney Phyllo Purses *H*

H Denotes Hot Hors D'oeuvre

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