

# Hors d' Oeuvres

**Grilled Shrimp and Prosciutto - \$30.00 / doz**

Black tiger shrimp wrapped in salty prosciutto, Romesco sauce

**Tandoori Chicken Wings - \$24.00 / doz**

Whole marinated wings with cumin yogurt dip

**Southwest Chicken Spring Roll with Chili Dip Sauce - \$18.00 / doz**

Grilled chicken and veggies wrapped and fried, Served with cool red chili sauce

**Beef Tenderloin with Roasted Garlic and Mushroom Duxelle - \$30.00 / doz**

Seared beef tenderloin over focaccia with roasted garlic mushroom duxelle

**Confit Duck Breast with Crisp Apple Slaw - \$30.00 / doz**

Duck breast layered with apple and radish slaw drizzled with balsamic reduction, toasted baguette

**Wild Smoked Salmon on Garlic Focaccia - \$24.00 / doz**

Wild smoked salmon over garlic rosemary bread topped with lime crème fraiche

**Cucumber and Goat Cheese - \$24.00 / doz**

Cucumber ribbons with goat cheese and sundried tomatoes

**Grilled Steak Sandwiches - \$24.00 / doz**

Marinated beef with charred red pepper and crispy onion strings on a mini bun

**Shrimp and Scallop Cake - \$24.00 / doz**

Cakes fried golden brown, topped with chipotle tartar and parsley

**Miniature Bruschetta - \$12.00 / doz**

Roasted red pepper bruschetta served en croute with feta mayo

**Mini Steak Sandwiches - \$24.00 / doz**

Baguette, seared steak, caramelized onion jam, allumettes

**Teriyaki Pork and Pineapple - \$18.00 / doz**

Skewers of teriyaki marinated pork tenderloin with fire roasted pineapple chunks

**Cranberry Port Brie - \$24.00 / doz**

Thick cut brie en croute with cranberry port reduction

**Buffalo Chicken Sandwiches - \$18.00 / doz**

Crispy chicken pieces en croute with pesto mayo and fennel slaw

**Custom Charcuterie Boards - \$8.00 per person**

Custom boards of assorted meat, cheese, and fruits