

Holiday Event Menu

Cold Hors d'oeuvres

House Smoked Salmon Blinis, Dill Crème Fraîche
Sugar Cane Duck Orange Preserves
Prosciutto Wrapped Figs
Heirloom Cherry Tomatoes Filled with Smoked
Shrimp Mousse
Caribbean Crab Salad on Taro Chips
Chilled King Crab Cakes, Cilantro Mayonnaise
Air-Dried Beef, Garlic Cream, on Lime Potato Chips
Mascarpone Filled Sweet Peppers
Smoked Chicken, Chipotle Chili Crepe
Saki Cured Tuna, on a Fried Lotus Chip
Soppersetta Cornet, Herbed Fontina
Cantaloupe Wrapped in Bresaola
Hummus, on Pita Rounds

Old Bay Clam Dip on Wafers
Crab and Avocado on Rice Cakes
Ceviche in Chalupa Cups
Beef Tenderloin, Stone Ground Mustard
Queen Olives Filled with Gorgonzola and Anchovy
Thai Chicken in Butter Lettuce Cups
Lobster Salad in Artichoke Bottoms with Fresh
Chervil
Oysters with Mignonette Glee
Chorizo Stuffed Mandoori Dates
Chilled Jerk Chicken on Plantain Chip