



**Tray Passed Appetizer Menu**

*\*\* Available only with Group Menus \*\**

***Selection of Three***

**Rustic Spiced Shrimp Brochette**  
*Provencale Aioli*

•

**Spinach Mushroom Quiche Squares**  
*Gruyere Cheese and Parmesan Cheese*

•

**Quiche Lorraine Squares**  
*Bacon, Leek and Gruyere*

•

**Smoked Salmon Rosti Cakes**  
*Chive Crème Fraiche*

•

**Peppered Rare Filet Mignon Croustades**  
*Dijon Cream, Shallot Fritters*

•

**Chicken, Roquefort and Walnut Salad**  
*Endive Spears*

•

**Seared Rare Peppered Ahi Croustade**  
*Provencale Tomato and Olive Relish*

•

**Warm Brie Cheese Croustade**  
*Caramelized Onions*

•

**Ahi Tartare**  
*Wonton Chip, Avocado, Unfiltered Sake*

•

**+ \$15.00 per person**

*Chef prepares 2 pieces per person of each selection*

*Estimated 8 bite sized pieces per person*

**Stationary Appetizer Menu**

**Fruit and Cheese Platter**

*Selection of Domestic and Imported Cheeses, Fruits, Nuts, Crackers and Artisan Breads*

**(\$7.00 per person)**

**Deluxe Items**

**French Sliders**

*Stuffed with Foie Gras & Mushrooms*

**(\$4.00 per piece)**

•

**Seared Ahi Sliders**

*Tapenade Aioli, Tomato Jam*

**(\$3.00 per piece)**

•

**Short Rib Sliders**

*Horseradish Cream, Crispy Onions*

**(\$3.00 per piece)**



**Tray Passed Appetizer**  
**RECEPTION Menu**

***Selection of Four***

**Rustic Spiced Shrimp Brochette**  
*Provencale Aioli*

•

**Spinach Mushroom Quiche Squares**  
*Gruyere Cheese and Parmesan Cheese*

•

**Quiche Lorraine Squares**  
*Bacon, Leek and Gruyere*

•

**Smoked Salmon Rosti Cakes**  
*Chive Crème Fraiche*

•

**Peppered Rare Filet Mignon Croustades**  
*Dijon Cream, Shallot Fritters*

•

**Chicken, Roquefort and Walnut Salad**  
*Endive Spears*

•

**Seared Rare Peppered Ahi Croustade**  
*Provencale Tomato and Olive Relish*

•

**Warm Brie Cheese Croustade**  
*Caramelized Onions*

•

**Ahi Tartare**  
*Wonton Chip, Avocado, Unfiltered Sake*

•

**+ \$25.00 per person**

*Chef prepares 2 pieces per person of each selection*

*Estimated 8 bite sized pieces per person*

**Stationary Appetizer Menu**

**Fruit and Cheese Platter**

*Selection of Domestic and Imported Cheeses, Fruits, Nuts, Crackers and Artisan Breads*  
**(\$7.00 per person)**

**Deluxe Items**

**French Sliders**

*Stuffed with Foie Gras & Mushrooms*  
**(\$4.00 per piece)**

•

**Seared Ahi Sliders**

*Tapenade Aioli, Tomato Jam*  
**(\$3.00 per piece)**

•

**Short Rib Sliders**

*Horseradish Cream, Crispy Onions*  
**(\$3.00 per piece)**



**Appetizer Reception**

**~Per Piece Pricing~**

***All Selection Require a Minimum Order of 20 Pieces***

**Rustic Spiced Shrimp Brochette**

*Provencale Aioli*

*~\$2.50 per piece ~*

•

**Spinach Mushroom Quiche Squares**

*Gruyere Cheese and Parmesan Cheese*

*~\$1.50 per piece ~*

•

**Quiche Lorraine Squares**

*Bacon, Leek and Gruyere*

*~\$1.75 per piece ~*

•

**Smoked Salmon Rosti Cakes**

*Chive Crème Fraiche*

*~\$2.25 per piece ~*

•

**Peppered Rare Filet Mignon Croustades**

*Dijon Cream, Shallot Fritters*

*~\$2.50 per piece ~*

•

**Chicken, Roquefort and Walnut Salad**

*Endive Spears*

*~\$1.75 per piece ~*

•

**Seared Rare Peppered Ahi Croustade**

*Provencale Tomato and Olive Relish*

*~\$2.50 per piece ~*

•

**Warm Brie Cheese Croustade**

*Caramelized Onions*

*~\$2.00 per piece ~*

•

**Ahi Tartare**

*Wonton Chip, Avocado, Unfiltered Sake*

*~\$2.50 per piece ~*

•

**French Sliders**

*Stuffed with Foie Gras & Mushrooms*

*~\$4.00 per piece ~*

•

**Seared Ahi Sliders**

*Tapenade Aioli, Tomato Jam*

*~\$3.00 per piece ~*

•

**Short Rib Sliders**

*Horseradish Cream, Crispy Onions*

*~\$3.00 per piece ~*

**(Continued)**

•

**Bleu Sliders**

*Bleu Cheese, Caramelized Onions*

*~\$3.00 per piece~*

•

**Fruit & Cheese Platter**

*Selection of Domestic and Imported Cheeses, Fruits, Crackers and Artisan Breads*

*~\$7.00 per person~*

**+21% Service Charge**

**+ 8.75% Sales Tax**