

COCKTAIL HORS D'OUVRES

Passed Butler Style - Cold

Ahi Tuna & Tobbiko Spoons, Wasabi Aioli
Goats' Cheese Stuffed Fresh Figs (Seasonal)
Sesame & Tuna Mini Tacos with Seaweed Salad
Eggplant Rollantini Stuffed with Pistachio Goats' Cheese
Chicken Liver & Portabella Mushroom Pate with French Bread
Parma Prosciutto Wrapped Asparagus
Tuna Tartar with Avocado on Crispy Lavashe
Belgium Endive with Smoked Salmon Mousse
Gorgonzola Stuffed Dates with Sliced Almonds
Basil and Shrimp Rolls with Ponzu Sauce
California Rolls
Vegetable Sushi Rolls
Bruchetta with Assorted Toppings
Fresh Mozzarella & Tomato Cristini

Buffet Service - Cold

Antipasto Platter with sliced meats, fresh mozzarella, roasted peppers, olives
Crudités of Fresh Vegetables & Dipping Sauces
Chocolate & White Chocolate Dipped Dried & Fresh Fruits
Artisan Cheese Display with Seasonal Fresh Fruit

Passed Butler Style - Hot

Chipotle Barbeque Tiger Shrimp*
Spicy Andouille Sausage on Toasted French Bread
Kobe Hamburger Slider with Tamarind Jam*
SOHO Calamari Togo Boxes with Jasmine Rice
Duck Spring Rolls with Plum Sauce*
Roasted Pepper Polenta Cakes with Lobster*
Parsley & Parmesan Encrusted Lollipop Lamb Chops*
Tempura Battered Shrimp with Scallion Aioli
Coconut Shrimp
Veal & Sage Meatballs*
Mini Potato Cakes with Crème Fraîche and Caviar
Stuffed Clams with Rémooulade
SOHO Mini Pork Egg rolls with Sweet Chili-Garlic
Mini Asian Shrimp Tostadas with Cucumber Salad
Pot stickers with Spicy Dipping Sauce*
Lump Crab Cakes with Roasted Pepper Aioli
Bacon Wrapped Scallops
Bacon Wrapped Water Chestnuts
Crab Stuffed Mushrooms*
Veal Stuffed Mushrooms*
Crab & Artichoke Dip with French Bread
Smoked Chicken Dim Sum*
Chicken or Beef Satay with Dipping Sauce*

**May be served at Buffet Station*

