



## *Hors D'oeuvres Alla Carte*

Three (3) pieces per guest

### Warm Hors D'oeuvres

Five dollars per selection

- Chicken Tenders with Honey Mustard
- Goat Cheese Brie & Caramelized Onion Tartlet
- Roasted Tomato, Onion, Basil & Mozzarella Bruschetta
- Saffron Risotto Cake with Tomato Jam
- Mini Quiche Lorraine
- Grilled Pulled Pork & Cheddar Sandwich with Apple Thyme Butter
- Crisp Vegetable Spring Roll with Sweet Chili Sauce
- Chicken Apple Sausage, Pickled Onions & Whole Grain Mustard on Bagel Chip
- Pork & Vegetable Pot Sticker

Seven dollars per selection

- Smoked Duck, Tomato & Spinach Quesadilla
- Mini Shrimp Po' Boy with Andouille & Caramelized Onion
- Mini Reuben
- Mini Crab Risotto Cake with Pineapple Blackberry Chutney
- Sausage Stuffed Mushroom Cap
- Mini Cuban Sandwich with Whole Grain Mustard & Cornichon
- Grilled Beef Rib Eye & Scallion Roll with Teriyaki Glaze

Nine dollars per selection

- Mini Blue Crab Cake with Tomato Jam
- Scallop Wrapped in Bacon
- Bison Burger Slider with Pickle, Onion & Whole Grain Mustard
- Bacon Wrapped Pulled Pork Stuffed Date in Smoked Paprika Broth
- Blue Crab Stuffed Mushroom Cap
- Mini Shrimp Po' Boy with Andouille & Caramelized Onion

Recommended: 6 pieces with meal to follow, 12-15 pieces without meal

All menu items listed above are priced per person.  
The above prices are subject to a service charge of 20% and applicable taxes.  
Pricing is subject to change without notice.  
November 2013



## *Hors D'oeuvres Alla Carte*

Three (3) pieces per guest

### Cold Hors D'oeuvres

Five dollars per selection

- Herb Chicken Salad in Profiterole
- Truffle Deviled Egg with Thyme
- Roast Beef Roulade with Sun-dried Tomato & Herb Cream Cheese
- Cherry Tomatoes with Boursin Cheese & Asparagus Tips
- Curry Shrimp & Apple Salad in Cucumber Cup
- Prosciutto Wrapped Melon Skewers
- Spice Boursin Cheese & Cranberry Profiterole

Seven dollars per selection

- Smoked Salmon Mousse with Asparagus & Cucumber
- Goat Cheese, Tomato & Basil Tartlet
- Red Potatoes with Horseradish Cream & Caviar
- Smoked Salmon Roulade with Cucumber & Dill
- Smoked Arkansas Trout with Chive Horseradish Cream & Caviar
- Shrimp Cocktail Skewer

Nine dollars per selection

- House Smoked Salmon, Sour Cream, Caviar & Chives in Demitasse Spoon
- Spring Tuna Maki Roll with Wasabi-soy Broth & Pickled Ginger
- Maine Lobster & Apple Salad Tartlet
- Jumbo Lump Blue Crab Meat with Smoked Paprika Cream in Demitasse Spoon
- Petit Smoked Salmon BLT on Brioche
- Duck Comfit Crepe with Cherry Chutney

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