



HORS D' OEUVRE

ROSEMARY WALNUTS

SPICED TEXAS NUTS

TUNA WONTON TACOS

CHILLED PEA SHOTS WITH SPICY CRAB

TERYAKI CHICKEN WINGS WITH SESAME & CILANTRO

RAW OYSTERS W BLOODY MARY COCKTAIL SAUCE

VIETNAMESE SHRIMP ROLLS WITH SPICY DIPPING SAUCE

COCONUT SHRIMP WITH SPICY MARMALADE

FETA TOMATO & MINT SKEWERS

HERBED BABY LAMB CHOPS WITH CHIMICHURI SAUCE

BRUSCHETTA WITH PESTO ON BAGUETTE CROSTINI

LONG ISLAND CRESCENT DUCK BREAST ON RASPBERRY DEMI WITH RED

ONION CONFIT SERVED ON BAGUETTE CROSTINI

BABY TOMATO WITH AVOCADO DIP

CAPE COD CRAB CAKES

TANDOORI CHICKEN SKEWERS WITH GREEK YOGURT

CLAMS OREGANATA WITH LEMON

FRESH HAM MAPLE GLAZED HONEY MUSTARD BAGUETTE CROSTINI

SESAME SEARED TUNA, CILANTRO WASABI AIOLI

LAMB MARINATED IN MINT SKEWERS

SHRIMP WRAP IN BACON WITH BLUE CHEESE AND CHIVE DIP

OYSTER ½ SHELL W GINGER LIME SOY

ROASTED PEPPER GOAT CHEESE AND MINT WRAPS

FENNEL MARINATED GOAT FETA & OLIVE SPEARS

SESAME SOY GLAZED BEEF SKEWERS

CHICKEN SATAY SKEWERS WITH GINGER & CUMIN

TOSTATIDAS WITH CORN ROASTED SALSA & PEPPER JACK

ROASTED SHALLOT TARTANS WITH THYME AND LEMON ZEST

CREAMY BLUE CHEESE & SCALLION WITH WATERCRESS PITA

QUESADILLAS WITH ROASTED PEPPER RELISH

RARE ROAST BEEF & HORSERADISH ON BABY CROISSANTS

MARINATED SKIRT STEAK