

COLD HORS D'OEUVRES

Each order is comprised of 50 pieces per item.

Smoked Salmon with Bagel Chips and Popped Capers	\$165
Fresh-Shucked Oysters with All the Accents	\$165
Shrimp Salad topped with Caviar	\$170
Miniature Bocconcini with a Basil and Balsamic Reduction	\$165
Hoisin Duck Confit with Spring Onions	\$185
Cajun Prawns with Garlic Aioli	\$190
Roasted Asparagus wrapped in Prosciutto	\$185
Assorted Maki Sushi	\$210
Reggiano and Tomato Bruschetta with Garlic and Basil	\$165
Roasted Duck Breast with a Sun-Dried Cranberry Compote	\$185
Baked Five-Spice Chicken Breast with Papaya Salsa	\$175
Salmon Tartar on Cucumber	\$190
Tuna Carpaccio with Cucumber Pickles	\$185
Choice Nigiri Sushi – including Salmon, Tuna, Tomago and Unagi	\$265
Crab Salad on Belgian Endive	\$200
Pasilla Roasted Angus Beef with Balsamic Braised Mushrooms, Stone Ground Mustard Aioli	\$295
Dark Miso Crusted Baja Scallop with Fresh Soya Bean and Pickled Young Ginger	\$225

NOTE: A 22% service charge and current sales tax will be added to all food, beverage and labor fees.