

Banquet Reception Hors d'oeuvres

Package #1

Pork Ropa Vigja with Apple Chutney, Mango and Cilantro
Grilled spicy Chicken on Polenta Cracker with Tropical Fruit Salsa
Artichoke, Gorgonzola and Sage Focaccine
Black Olive, Tomato, Basil and Garlic Pizzette
Melon and Prosciutto lollypops with mint

\$20.00 per hour

Package #2

Oyster margarita shooters with tomato and jalapeno
Mini latkes with apple butter and sour cream
Cumin chicken with papaya and lime on tortilla
Tropical fruit brochettes with yogurt drizzle
Pork pot stickers with sesame, ginger and soy

\$25.00 per hour

Package #3

Honey glazed salmon crostini with basil and crème fraiche
Bay shrimp, white bean and sage crostini
Chili garlic scallop croquette with mango and pancetta
Asparagus and mushroom croquette with goat cheese and red pepper
Hoison duck confit on wonton with pear, crème fraiche, and dijon sprouts

\$30.00 per hour

Package #4

Sweet and spicy crab with ginger and lime on cucumber
Chorizo tapenade stuffed mussels on the half shell with parmesan
Ginger and orange beef lollipops with sesame peanut drizzle
Coconut curry chicken sticks with sugar cane
Scallop ceviche shooters with mango and plantain chip

\$35.00 per hour

Package #5

Smoked salmon with dill, caviar and cucumber
Shrimp and avocado shooters with lime
Truffle tenderloin carpaccio with shallot and port reduction
Smoked trout with raspberry, horseradish sauce on mini savory scones
Tuna tataki with wakame, lobster mayonnaise and wonton

\$40.00

Package #6

Lobster spring roll with cucumber, carrot and sweet soy dipping sauce
Lamb chop with rosemary, walnut and balsamic syrup
Quail egg, caviar, and chervil crostade
Caviar with red onion, egg, caper and blini
Beef tartar with egg yolk, lemon and parsley

\$45.00

All pricing is based on a 5 piece per person portion

All prices are subject to 20% service fee and 8% tax