



Purveyors of Fine Meat and Fish

HORS D'OEUVRE MENU

\$1.50 PER PIECE

BRUSCHETTA WITH SMOKED MOZZARELLA, TOMATO AND BASIL

SMOKED CHEDDAR & SMITHFIELD HAM MINI QUICHE

MEDITERRANEAN CHICKEN AND FETA IN PUFF PASTRY

CRISP CHEVRE AND CASHEW CAKES WITH SPICY TOMATO COULIS

PANCETTA-GORGONZOLA-SPINACH TARTS

HERB ROASTED PORK LOIN ON TOAST POINTS WITH MANGO CHUTNEY

\$1.75 PER PIECE

TUNA CALIFORNIA ROLLS WITH ORIENTAL DIPPING SAUCE

SMOKED SALMON MOUSSE ON CUCUMBER WITH CAPERS

PROSCUITTO WRAPPED MELON

AVACADO-CRAB QUACAMOLE ON CRISP WONTON

CHICKEN BRACIOLE ON BAGUETTE WITH GARLIC AIOLI

SMOKED SALMON ON BRIOCHE WITH DILL CREME FRAICHE



\$2.25 PER PIECE

CHICKEN QUESADILLA “POPPERS” WITH LIME CRÈME FRAICHE

MINI CRABCAKES WITH MUSTARD CREAM SAUCE

HERB ROAST BEEF TENDERLOIN ON BAGUETTES WITH BEARNAISE

CRISP PHYLLO WITH DUCK-BLUE CHEESE AND WALNUTS

PORK, LAMB, CHICKEN OR BEEF SATAY WITH PEANUT GLAZE

MUSHROOM-LEEK SPRING ROLLS WITH SOY GLAZE

\$2.50 PER PIECE

FIVE SPICED SEARED TUNA ON A WONTON WITH WAKIMI & WASABI

CRAB IMPERIAL IN PUFF PASTRY WITH RED PEPPERS & CAPERS

FRESH PORK POTSTICKERS WITH THAI SAUCE

LOBSTER & MANGO ROLLS WITH DIPPING SAUCE

CHILLED SHRIMP COCKTAIL

BRIE & RASPBERRY IN PUFF PASTRY TARTLETTS



\$2.75 PER PIECE

**HERB-GARLIC ROASTED LAMB RACK WITH DIJON CREAM
ISLAND SPICED SHRIMP ON BLUE CORN CRISPS WITH CITRUS RELISH
FRESH OYSTERS ON THE HALF SHELL WITH COCKTAIL MIGONETTE
CHILLED STEAMED CLAMS WITH BEARNAISE AND RED ONION
CHILLED DUCK BREAST ON CORN MUFFIN WITH CRANBERRY RELISH**

\$5.50 PER PERSON (\$6.50 PER PERSON FOR GOURMET CHEESE)

**ASSORTED CHEESE, SEASONAL FRUIT AND
FRESH VEGETABLE PLATTER**

\$6.25 PER PERSON

ANTIPASTA PLATTER