



## Reception HOT HORS' DEVOURES

*Priced per person. Twenty guest minimum.*

- Three Selections - \$22.50 per person
- Four Selections - \$30.00 per person
- Six Selections - \$42.00 per person
- Eight Selections - \$52.00 per person
- Ten Selections - \$60.00 per person

## Hot Appetizers

- Truffle Arancini with Porcini Mushrooms, Arrabiatta Sauce
- Portobello Mushroom Tartlets, Asiago Cheese
- Kampur Vegetable Samosas, Mango Chutney
- Asian Spring Roll, Sweet Chili Plum Sauce
- Spinach, Boursin Cheese, Roasted Tomato in a Phyllo Crisp
- Assorted Chicago Deep Dish Style Mini Pizzas
- Grilled Barbecue Spiced Shrimp on Bamboo Skewer, Mango Barbecue Sauce
- Blue Fin Crab Cake, Lemon Caper Aioli
- Lamb Lollichops, Basil Crust, Balsamic Reduction
- Greek Lamb Burger, Caramelized Onion, Feta Cheese, Rosemary Mustard Spread
- Chicken Pot Pie Cobbler, Sage and Cranberry
- Thai Beef Satay or Chicken Satay, Spicy Peanut Dipping Sauce
- Sweet Italian Sausage Wellington, Red Pepper Aioli
- Maple Glazed Sea Scallop Wrapped in Prosciutto, Tomato and Basil Aioli
- Madjool Dates Stuffed with Chorizo, Wrapped in Smoked Bacon, Piquillo Pepper Sauce
- Cuban Style Franks in Blanket, Whole Grain Honey Mustard Sauce
- Mini Corn Dog, Sriracha Chili Aioli
- Chicken Yakitori, Green Onion, Pineapple Teriyaki Glaze
- Mini Beef Wellington
- Smoked chicken andouille sausage cheddar mash, red wine onions
- Demitasse Tomato Soup with Monte Cristo Sandwich
- Sautéed scallops, bacon jam, radishes
- Mini Kobe burgers, truffle cheese, truffle aioli (add +\$2)
- Crab cakes with lemon aioli
- Coconut shrimp with sweet Thai chili glaze
- Artichoke Crostini seasonal fruit marmalade, brie cheese
- Mini Baja fish tacos
- Poached pee wee potatoes pesto sauce and Chile flakes
- Chicken parmesan bites
- Seared foie Gras port wine shallot jam, brioche toast (add +\$2)

- Lobster corn dog with mustard sauce (add +\$2)
- Crispy fried Oysters with chipotle sauce
- Baked fingerling potatoes/bacon/scallions/crème fraiche
- Lollipop lamb chops/minted yogurt sauce
- Red wine braised short ribs/parsnip mash

## Cold Appetizers

- Crispy Vegetable Summer Rolls, Sweet Chili Sauce
- Miniature Greek Salad Rigatoni with Sun-dried Tomato, Boursin and Truffle Essence
- Baked Red and Yellow Pepper, Goat Cheese Crostini Skewered Caprese
- Assortment of Lollipops BLT Parma Ham, Melon, Port Reduction Tomato Dungeness Crab
- Pacific Shrimp, Thai Barbecue Sauce
- Smoked Salmon Tartare in Sesame Wonton Cone
- Dungeness Crab and Avocado Salad in Tortilla Cup
- Seared Ahi Tuna on Crisp Wasabi Wonton
- Oven-roasted Tomato Bruschetta with Kalamata Tapenade
- Hollowed Strawberry with Peppered Mascarpone and Aged Balsamic
- Smoked Chicken, Brandied Apricot on Cranberry Walton Crostini
- Grilled Artichoke Bruschetta with White Bean Hummus
- Dungeness Crab Salad in Watermelon Demitasse
- Ahi Poke Cannelloni
- Smoked Muscovy Duck, California Figs on Brioche
- Five-spiced Roast Duck Vegetable Rolls, Lemon Dipping Sauce
- Ginger Duck Breast, Blackberry Compote served in a Chilled Cucumber Cup
- Duck Confit, Pineapple Hoisin Jam on Mini Steamed Bun
- Beef Tenderloin, Roquefort Shortbread, Horseradish Cream
- Roast Beef on Rosemary Focaccia with Truffle Oil
- Melon with Crispy prosciutto
- Sliced pear with blue cheese crème Brule
- Ahi tartar on potato chips with wasabi crema
- Watermelon cube/feta cheese/aged balsamic vinegar
- Ginger marinated beet lollipops
- Diced shrimp cocktail/ avocado & lemon oil (on a spoon)
- Salmon tartar/cucumber/ creole mustard
- Beet and sweet potato Maki roll with walnut pesto