

## HORS D'OEUVRES | TIER 3

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### WARM HORS D'OEUVRES

*(each hors d'oeuvre includes two pieces per person)*

#### **Beef Short Rib Empanada**

With manchego cheese and fresh salsa

#### **Lamb Loin on Focaccia Bread**

With crispy artichokes and garlic aioli

#### **Dim Sum Station in Bamboo Baskets**

Assortment of potstickers, siu mai and har gow, served with soy sauce and hot mustard

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### COLD HORS D'OEUVRES

*(each hors d'oeuvre includes two pieces per person)*

#### **Smoked Salmon Tartar**

On crispy lotus root

#### **Seared Tuna Tataki on a Crispy Wonton**

With Asian spices and a seaweed salad in sesame ginger dressing

#### **Vietnamese Summer Rolls**

Julienne vegetables, rice noodles and fresh mint wrapped in rice paper and served with a spicy peanut sauce

#### **Deluxe Canapes**

Cherry tomato pesto cream in round tart, seared ahi tuna on sesame maki, salmon sushi

#### **Grilled Vegetable Antipasto Display**

Green and yellow squash, asparagus, red pepper and eggplant, drizzled in a white balsamic reduction and virgin olive oil

#### **Seafood Galore Display**

Poached jumbo prawns, crab claws and New Zealand green lip mussels served with cocktail sauce and lemon wedges  
*(ask your event planner for per person price)*



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PLEASE CONTACT YOUR EVENT MANAGER TO CUSTOMIZE YOUR MENU