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# HORS D'OEUVRES | TIER 3

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[NUMBER OF SELECTIONS SUBJECT TO CONTRACT]

## WARM HORS D'OEUVRES

(EACH HORS D'OEUVRE INCLUDES TWO PIECES PER PERSON)

### Beef Short Rib Empanada

With manchego cheese and fresh salsa

### Scallop Wrapped in Bacon (GF)

Wild caught scallop wrapped in bacon and served with lemon and garlic butter

### Supreme Crab Cakes

Blend of crab meat, bread crumbs and spices shaped into a quarter size cakes

### Brie Peur Filo (V)

Filo dough with brie cheese and poached pears

### Spanakopita (V)

Crispy filo filled with spinach and feta

## COLD HORS D'OEUVRES

(EACH HORS D'OEUVRE INCLUDES TWO PIECES PER PERSON)

### Smoked Salmon Tartar

On toasted flatbread cracker

### Seared Tuna Tataki on a Crispy Wonton

With Asian spices and a seaweed salad in sesame ginger dressing

### Grilled Vegetable Antipasto Display (V), (VG), (GF)

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

### Seafood Galore Display (GF)

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)*

\*(V)-Vegetarian, \*(VG)-Vegan, \*(GF)-Gluten Free

PLEASE CONTACT YOUR EVENT MANAGER TO CUSTOMIZE YOUR MENU