
HORS D'OEUVRES | TIER 3

[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)

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