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## TIER 3 | HORS D'OEUVRES

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(NUMBER OF SELECTIONS SUBJECT TO CONTRACT)

### WARM HORS D'OEUVRES

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

**Beef Wellington** - Beef combined with red wine reduction and mushroom duxelle, a traditional Wellington

**Beef Satay Skewer** - Tender pieces of premium beef marinated with a mix of lemongrass, chili paste and sesame seeds topped with green onions with a mild chili sauce on the side

**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 bite size cakes

**Brie and Pear Phyllo (V)** - Phyllo dough with brie cheese and poached pears

### COLD HORS D'OEUVRES

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

**Ahi Tuna Poke on a Crispy Wonton** - With Asian spices and a seaweed salad in sesame ginger dressing

**Lobster Salad Tartlet** - Lobster salad in a crispy tartlet

**Wild Mushroom Tartlet (V)** - Sautéed mushrooms, garlic and herbs

**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-lipped 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