



PRIVATE DINING ROOM
HORS D'OEUVRES

PRICES SHOWN ARE PER – PIECE
MINIMUM ORDER OF 12 PIECES PER SELECTION

COLD PREPARATIONS

- AHI TUNA TARTARE, SCOTCH BONNET PEPPERS, PEARS, SESAME OIL \$5
- SHRIMP “LOUIE” LETTUCE CUPS, AVOCADO, EGG, TOMATO SPICY DRESSING \$5
- PROSCIUTTO WRAPPED GREENS, SEASONAL BABY GREENS, FUJI APPLES, WALNUTS \$4

HOT PREPARATIONS

- LOBSTER CORN DOGS, WHOLE GRAIN MUSTARD CRÈME FRAICHE \$5
- FOIE GRAS SLIDER, PEAR CHUTNEY, ONION JUS \$9
- BACON WRAPPED TEMPURA PRAWNS, SESAME VINAIGRETTE \$5
- ASPARAGUS PHYLLO WRAPS, PARMESAN CHEESE \$4