

Hors d'Oeuvres

Beef filet

Peppered beef, horseradish, Sri Racha
Served on toast points

Seared tuna

With a bite of wasabi
Served on fried wontons

Coconut shrimp

Coconut, cookie coating
Served with spicy peanut-lime sauce

Vietnamese spring rolls

Shrimp, pork, fresh herbs
Served with dipping sauce

Tomato and basil crostinis

Crostinis baked with garlic, olive oil

Pate à choux with chicken curry

Bite-sized pastries
Shallots, curry, garlic

Shrimp cocktail

Served with Chef's selection of sauces

Asian crab rolls

Crab, cloud mushrooms, noodles
Served with dipping sauce

Crawfish etouffées

Served in flaky phyllo cups

"Caviar" tasting

Topped with crème fraiche
Served on potato blinis

Shrimp purses

Wrapped in flaky phyllo dough

Tea sandwiches

Chef's selection of delicate sandwiches

Cilantro ginger shrimp

Topped with sweet Thai chili sauce
Served on organic baby spinach leaves

Crab cakes

Served with tangy honey-mustard
A true classic!

Tomato and mango crostinis

Crostinis baked with garlic, olive oil

Broiled lamb chops

Topped with parsley yogurt sauce

Tuna tartare

Topped with avocado
Served on fried wontons

Pork satay

Tender pork, grape tomato, pineapple
Served on bamboo skewers

Spicy Asian meatballs

Made with fruit chutney
Served with pineapple and cilantro

Brie and onion

Baked brie wheel topped with
caramelized onions
Served on garlic crostinis

Prosciutto-mozzarella crostinis

Drizzled with balsamic reduction

Wasabi guacamole

Served with blue corn tortillas