

Hors D'oeuvres Menu

DISPLAYED

(Minimum order of 25 guests)

GRILLED VEGETABLES GARDEN

Grilled & marinated fresh vegetables delicacies Served with our own Blue cheese dressing

\$5pp

SEASONAL FRESH FRUIT & CHEESE

Accompanied by seasonal fruit, Artisan cheese and gourmet crackers \$7pp

CHILLED SEAFOOD ON ICE

Large shrimp, ahi tuna sashimi, oyster on the half shell, crab meat & smoky salmon accompanied with cocktail sauce, & fresh lemon wedges \$14pp

JALAPENO CRAB SPINACH DIP

Served with a crispy parmigiano reggiano crust, warm tortillas served au gratin \$5pp

BAY SCALLOP & SHRIMP CEVICHE

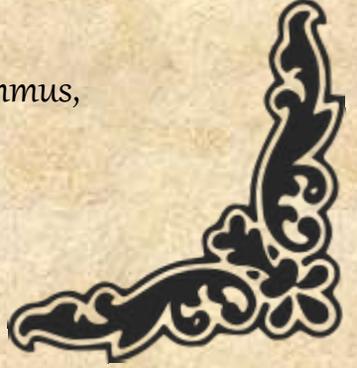
Citrus marinated with minced onion, tomato, cilantro served with fresh avocado & tortilla chips \$6pp

BRUSCHETTA BAR

Fresh chopped tomato, basil, pine nuts, tapenade, hummus, parmesan cheese and ciabatta toast \$8pp

CALAMARI FRITTI

with cocktail sauce \$4pp



Tray D'oeuvres Menu

(Minimum order of 25 guests) \$6.00 per person

Select Two, each additional item is \$3.00 pp

Kung Pao Beef Kabobs
with grilled vegetables

Orange Chicken Kabobs
with grilled vegetables

TEX-MEX CHICKEN ROLLS

Served with chipotle cream sauce

BRUSCHETTA

with fresh mozzarella, tomato and basil

ADDITIONAL HORS D' OEUVRES

(Minimum order of 25 guests) \$8.00 per person

Selection Two, each additional item is \$4.00 pp

CRAB STUFFED MUSHROOMS

drizzled with lemon butter

PETITE CRAB CAKES

With whole grain mustard aioli

SHRIMP COCKTAIL

with M3Live homemade cocktail sauce

BACON WRAPPED SCALLOPS

with Kahlua beurre blanc

TRADITIONAL BUFFALO WINGS

Tossed in a classic wing sauce accompanied with blue cheese dressing