

Hand Passed Enhancements

Assorted Canapes: \$3.25

Beef Tenderloin, Smoked Salmon, Grilled Asparagus, Sautéed Squash on Toast Points with assorted spreads and mousse.

Smoke Salmon Pinwheels: \$2.75

Smoked Salmon, Herb infused Cream Cheese, Chopped Capers, Brunoise Red Onion rolled in a Spinach Tortilla then cut into coins

Grilled Chicken Filo Cup: \$2

Fillo Dough stuffed with Grilled Chicken, Spinach and Feta Cheese

Crab Salad Boats: \$3.75

Asian Influenced Crab Salad served in Bamboo cups topped with smelt roe and toasted sesame seeds and accompanied with seaweed salad.

Truffle Twice Baked New Potatoes: \$2.50

Stuffed bite sized potatoes, Cheddar Cheese, Sour Cream, Smoked Bacon, Chives drizzled with Truffle Oil

Malibu Coconut Shrimp \$3 / Chicken \$2

Coconut battered served with a Pineapple Yogurt Dip

Shrimp Ceviche Shooter: \$4

Marinated Shrimp, purple onions, cilantro, fresh citrus fruit, lime juice, tomatoes

Assorted Quiche: \$3

Filled with Spinach and Feta cheese, Bacon and Cheddar, Mushroom and Swiss cheese

Spanakopita \$2.75

Spinach, Feta Cheese wrapped in phyllo dough

Lump Crab Mac and Cheese Cups: \$5

Filo cup stuffed with four cheese crab meat au gratin and macaroni

Sirloin Empanadas \$2

Ground Sirloin enhanced with cumin, Chile, onion and peppers stuffed into rolled dough and fried golden served with spiced sour cream

Pacific Rim Nachos \$3

Seared Ahi Tuna, friend won ton skin, wasabi crème fraiche, Clementine garnish

Hand Passed Enhancements (cont'd)

Rumaki \$3.50 Sea Scallop / \$2 Liver

Both Sea Scallops and Liver wrapped separately with Brown Sugar Cured Bacon topped with Scotch Bonnet Pepper Jelly

Mini Baked Brie \$1.75

Brie Cheese en Croute, apricot, walnut and Grand Marnier Mixture

Chicken & Waffles \$ 2

Premium Breaded Chicken Breasts and Belgium Waffles with Louisiana Cane Syrup sprinkled in Confectionary Sugar

Grilled Angus Sliders \$4

Blue and Cheddar Cheeses, Caramelized Onions, sriracha mayo

Cajun Egg Rolls \$2

Pork Boudin rolled in wonton and deep fried then drizzled with Louisiana Pepper Jelly

Caprese Bruschetta \$2.50

Toasted baguette, melted mozzarella, grapeseed oil, fresh roma tomato, basil and garlic relish

Crab Cakes \$3

Topped with cilantro and lime remoulade

Beef Wellington \$2.75

Prime Beef and mushroom duxelle wrapped en croute

Shrimp Cocktail \$3.50

Large tail-on poached shrimp with house cocktail sauce