

COLD HORS D'OEUVRES

*cold hors d'oeuvres priced per dozen (minimum of 4 doz.)
menu items may be passed or displayed*

Traditional Selections

Chicken Antipasto Kabob

hints of garlic, lemon and oregano layered with sundried tomato, provolone and kalamata olive.....\$17.95

Muffuletta Miniatures

a New Orleans favorite—thin sliced salami, mortadella, capicola, imported ham and provolone cheese topped with a garlic olive tapenade and bundled in onion ciabatta bread.....\$17.50

Jumbo Fresh Shrimp

boiled in court bouillon and served with lemon and zesty cocktail sauce.....\$22.00

Pan-seared Pork Medallion

paired with caramelized onion atop a pesto grilled baguette.....\$19.00

Beef Tenderloin Ciabatta Rolls

these babies steal the show – peppercorn crusted beef tenderloin sliced thin and nestled into an artisan petite ciabatta roll, laced with béarnaise aioli and roasted red onion.....\$37.00

Mini Croissant Sandwiches

a display of our famous pecan chicken salad on mini, flaky croissants.....\$28.00

Petite TBS Croissant

gourmet turkey breast tucked neatly with crisp bacon and baby swiss into a delicate croissant.....\$32.00

Prosciutto-wrapped Asparagus

a real crowd pleaser, asparagus wrapped with prosciutto and boursin cheese.....\$16.50

Turkey Club Rollie

thin sliced turkey, crisp bacon, sprouts, fresh tomato, red onion, avocado and herb cream cheese all wrapped in a soft flour tortilla and sliced into pinwheels.....\$14.50

Grilled & Chilled Jerk Spice Marinated Chicken Skewers

served with a roasted red pepper dip.....\$14.00

Capriese Kabob

Fresh mini mozzarella, cherry tomato, basil leaf and roasted garlic clove drizzled in olive oil, cracked pepper and kosher salt.....\$16.50



Skewered Tortellini

tri-colored cheese tortellini skewers, served with a creamy pesto dip.....\$14.50

Seven Layer Dip

black beans, sour cream, grated cheeses,
shredded lettuce, ripe tomato, olives and crisp green onions
served with homemade tri-color tortilla chips (serves 35).....\$69.00

Silver Dollar Sandwiches

assortment of bakery-fresh rolls filled with turkey, ham and roast beef with sides
of signature sauces to include honey mustard, horsey sauce and cranberry mayo.....\$23.50

Our Famous Medallions of Pepper-seared Tenderloin

seared beef tenderloin and boursin cheese atop a crispy french bread round.....\$19.95

Chèvre Crostini

french bread rounds topped with oven-roasted tomato,
goat cheese, fresh basil and cracked black pepper.....\$16.50

Fresh Fruit Skewers

five festive fruits skewered and served with brown sugar yogurt dip.....\$23.50

Smoked Salmon Cucumber Round

thin-sliced Scottish smoked salmon with wasabi and red onion.....\$18.50

Contemporary Selections

Duck Confit Taco Salad

boursin cheese, shredded duck meat, chiffonade basil
and teardrop tomato, placed into a crispy phyllo bowl.....\$22.00

Fig and Goat Cheese Lollipop

ripe black mission fig rolled with goat cheese truffle,
dusted in candied walnuts and elaborately displayed.....\$23.00

Moroccan Spoons

delicate tasting spoons filled with plump saffron cous cous
and enhanced with roasted vegetable confetti.....\$19.00

Blackened Rare Ahi Tuna

atop a crispy wonton chip and chili-lime aioli
garnished in brilliant wasabi caviar.....\$22.75

Bistro Style Lamb Carpaccio

cinnamon crusted petite lamb medallion plated
atop a chilled parsnip puree with wilted spinach and port reduction.....\$29.00

Mango Shrimp Spoon

chopped citrus shrimp folded
with minced cilantro, fresh mango and jicama.....\$22.50

Petite Fruit & Cheese Flight

slivers of 3 ripe and robust cheeses enhanced by dried ripe fig,
blackberry preserve and candied walnut.....\$26.00

Minted Melon Ball Shooter

an intermezzo of blended fresh melon frothed with mint, sugar cane, lime and madori.....\$18.00

Avocado Los Tropicana

quarter split ripe avocados dressed
with a pico de gallo citrus shrimp and saffron crab blend.....\$3.25 each / minimum 1 doz.

Stir-Fried Shrimp & Snow Pea Bundle

served with Hosin Teriyaki glaze and toasted sesame seeds.....\$21.00

Blackened Beef Au Poivre

small diced tenderloin, grilled scallion, red bell pepper and chipotle spice
placed atop a tomato tortilla square with chili lime mayo.....\$16.50

Crab & Avocado Bundle

delicate crepe folded with lemon saffron. lump crab and avocado wedge.....\$20.50

Bloody Mary Shrimp Shooters

grilled shrimp, fire-roasted tomato juice,
vodka and celery in a celery salt-rimmed shot glass.....\$24.00

California Rolls (minimum 8 doz)

seasoned rice hand-rolled around crisp vegetable and lump crab
served with soy, wasabi and pickled ginger.....\$22.00

Scallop Napoleon

mini, square asian plate decorated with minted sweet pea puree
and sliced pan-seared diver scallop, garnished with citrus caviar.....\$24.50

House-smoked Duck Breast

sliced and placed atop a sundried
cherry-butter crostini with red onion confetti.....\$22.00



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