

Hors d'oeuvre Menu

Vegetarian

Cherry Tomatoes with Spicy Hummus and Chives

Cuban Black Eyed Pea Fritters with Creole Tomato Sauce

Black Pepper Crepe with Camembert and Brandied Pears

Cheddar and Parmesan Wafers with an Apple, Pear and Cinnamon
Compote

Fried Green Tomatoes with Spicy Avocado Salsa

Southern Fried Pickled Okra with Remoulade Sauce

Miniature Leek and Gruyère Tart with Fresh Thyme

Saffron Arancini rolled in Freshly Grated Parmigiano Reggiano

Vegetable Spring Rolls with Thai Peanut Sauce

Vegetarian Skewers of Tofu, Scallions and Shiitake Mushrooms with
Mongolian Dipping Sauce

Walnuts stuffed with Roquefort and Green Apple

Warm Ratatouille Tart with Fresh Mozzarella

Wild Mushroom and Artichoke Tarts

Tempura Fried Artichoke Hearts with Horseradish Sauce

French Fries served in Paper Cones with Truffle Salt and Freshly Grated
Parmesan Cheese

Fried Nopal Cactus Strips Dusted with Cumin Salt

Warm, Herb Crusted Goat Cheese on Garlic Focaccia Toast with Truffle Oil, Micro Greens and Kalamata Olives

Toasted Butternut Squash Ravioli with Sage Cream and Pine Nuts

Seafood

Gingered Oysters on Creamed Leeks served on a Silver Spoon

Beggars Purses filled with Caviar and Crème Fraiche
(*supplemental charges)

Corn Fritter with a Citrus Cream Emulsion and Jumbo Lump Blue Crab Meat

Jumbo Lump Blue Crab, Avocado, Cucumber, and Ginger California Rolls with Wasabi and Ponzu Sauce

Miniature Crab Cake with Lemon Chive Aioli

Crisp Japanese Eggplant with a Crawfish Tail and Creole Remoulade

Open Faced Norwegian Salmon Gravlax Sandwich on Pumpernickel with Caper, Dill and Red Onion Butter

Smoked Salmon Tostada with Tomato Fennel Salsa and Crema Fresca

Yellowfin Tuna Tartare on a Wonton Crisp with Sliced Avocado and Sesame Seeds

Peppered Yellowfin Tuna with Honey Lime Dressing and Green Onions on a Bamboo Skewer

Smoked Ducktrap Farms Trout on Belgian Endive with Pistou

Grilled Shrimp Tostada with Hummus, Radicchio and Lime Oil

Coconut Shrimp with Mango Jalapeno Chutney

Scallops Seared in Extra Virgin Olive Oil with Garlic, Lemon and White Wine and served on a Rosemary Skewer

Sea Scallop Ceviche Mexicana in a Cucumber Cup

Peruvian Shrimp Ceviche Shooters with Coconut Milk, Lime, Cucumber, Tomato, Cilantro and Chile Aji

Poultry

Bacon Wrapped Quail Breast stuffed with Jalapeno

Quail Tostada with Green Apple and Mint Salsa

Quail Eggs with Celery Salt

Chinese Five Spice Duck Breast and Hoisin Sauce rolled in a Handmade Scallion Crepe

Duck Empanadas with Chipotle Sour Cream

Smoked Chicken Tostadas with Marinated Cabbage and Fennel Salad and Crema Fresca

Tamarind Glazed Chicken Skewers with Curried Pineapple

Lebanese Chicken Shawarma with Garlic Tahini Sauce, Pickles and Micro Greens in a Miniature Pita

Meat

Jumbo Asparagus Tips wrapped with Spicy Italian Coppa Ham

Melon wrapped with Jamon Serrano

Miniature BLT Sandwiches

Prosciutto di Parma and Goat Cheese on Crostini with Fig Preserves

Jamaican Jerk Pork on a Crisp Tostone with Dark Rum Dressed Grilled
Pineapple and Sweet Pepper Relish

Polenta with Spicy Italian Sausage, Fontina Cheese and Sun Dried
Tomato Reduction

Harry's Bar Seared Beef Carpaccio with Mustard Aioli and Parmigiano
Reggiano

Blackened Beef Tenderloin on Roasted Garlic Lavosh with Spicy Tabasco
Sauce

Seared Beef Tenderloin on Belgian Endive with Artichoke, Spinach, and
Goat Cheese Mousse

Indonesian Beef Sate with Yellow Curry Peanut Sauce