



**HORS D' OEUVRES EVENT MENU**

25 PER GUEST, FIRST HOUR  
15 PER GUEST, EACH ADDITIONAL HOUR

**MENU INCLUDES CHOICE OF 5  
&  
STATIONARY ANTIPASTO**  
*cheeses, saucisson, marinated olives, salted nuts*  
  
**+3.5 per additional option**

**PIZZETTAS, SLIDERS & SAVORY SMALL BITES**

- PIZZETTA MARGHERITA
- HAM AND CHEESE TARTLET
- MINI CHEESEBURGER
- PORTOBELLO SLIDERS
- MINI LOBSTER ROLLS
- BLUE CHEESE STUFFED DATES
- NEW YORK STRIP STEAK WITH SALSA VERDE
- LAMB BROCHETTE WITH ZUCCHINI AND SPICY YOGURT
- LAMB CHOPS WITH MINT SAUCE
- CHORIZO BROCHETTE
- PIGS IN A BLANKET

**SEAFOOD AND RAWBAR**

- STEWED MUSSELS AND SAFFRON AIOLI ON HALF-SHELL
- GRILLED SHRIMP WITH SPICY HERB SAUCE
- SEARED TUNA WITH AVOCADO MOUSSE
- OYSTER AND LITTLENECK CLAMS ON HALF-SHELL

**SEASONAL TARTARE**

- YELLOWFIN TUNA
- SKUNA BAY SALMON
- FILET MIGNON

**FRIED NIBBLES**

- COD FRITTERS
- TEMPURA MARKET VEGETABLES
- CRISPY HERB ARANCINI
- CHICK PEA FRIES
- HAM AND CHEESE CROQUETTES

**TEA TIME FAVORITES**

- CURRY CHICKEN BRIOCHE FINGER SANDWICHES
- SMOKED SALMON LATKE WITH CRÈME FRAICHE
- CRAB SALAD ON CUCUMBER
- LOBSTER AND MANGO CANAPÉS
- BLINI WITH CAVIAR
- DEVILED EGGS WITH SMOKED PAPRIKA

**VEGETARIAN SNACKS AND SPREADS**

- SARA'S VELVETY TOMATO SOUP SHOOTERS
- MUSHROOM & PARMESAN TARTLET
- GRILLED ZUCCHINI & PEPPER SKEWERS
- WATERMELON AND FETA SKEWERS
- ROASTED RED PEPPER HUMMUS
- ARTICHOKE AND LEMON HUMMUS
- ROASTED CAULIFLOWER PESTO BRUSCHETTA
- SPINACH & RICOTTA BRUSCHETTA
- WHITE BEAN BRUSCHETTA

MENU PRICING DOES NOT INCLUDE TAX OR GRATUITY