



Sample Hors d'oeuvre Menu

(This is only a representation of available menu items we can create)



Ultimate Seafood Ceviche

*Shrimp and seasonal white fish marinated in lime juice, coconut milk, diced peppers, chopped red onion, tomato, salt, oregano and cilantro
Presented on a scallop shell*

Beef Tenderloin Sliders

Beef tenderloin grilled medium rare and piled high on seeded Brioche with caramelized onions, arugula, balsamic glaze and horseradish creme fresh

Duck Wontons

Drizzled with sweet chili sauce

Chicken Roulades

Stuffed with boursin and spinach served sliced with roasted red pepper aioli

Ahi Poke Bowls

*Sesame seared Ahi tuna with sticky rice, seaweed, cucumbers, pickled daikon and sesame seeds drizzled with Siracha aioli and teriyaki glaze
Served in individual bamboo bowls with tasting forks*

Petite Savory Roasted Cheesecakes

Watermelon Salad "Shooters"

*Drizzled with balsamic and accented with fresh mint
Presented in disposable cups with a tasting fork*

Assorted Petite Desserts

Chef's choice or please inquire