

SAVOR...

Cold Hors d'oeuvres

Beef Tenderloin Canapés

With Horseradish Aioli
\$5.50/ per piece

Fresh Ahi Tuna Poke

Served in an Asian Spoon with Wonton Crisp
\$5.50/ per piece

Prosciutto & Seasonal Melon

\$4.75/ per piece

Prosciutto Di Parma Canapés

With Fresh Mozzarella, Onion & Basil
On Toasted French Bread
\$5.00/ per piece

Iced Jumbo Prawns

Served with Lemon & Cocktail Sauce
\$45.00/ per dozen

Goat Cheese Truffles

With Roasted Tomatoes & Grilled Bread
\$4.75/ per piece

Filled Cucumber Cup

With Herbed Goat Cheese & Lemon Zest
\$4.75/ per piece

Crostini with Garbanzo Bean, Feta Cheese, and Roasted Red Pepper

\$4.75/ per piece

Parmesan Crisp with Roasted Vegetables and Chives

\$4.75/ per piece

Split Alaska King Crab Leg Display on Ice

Served with Lemon & Cocktail Sauce
Market Price

*Minimum number of 50 pieces per selection
Less than minimum number of pieces an additional \$300.00 service fee will apply*

ADMINISTRATIVE FEE:

All food and beverage charges are subject to a twenty-two percent (22%) Administrative Fee. Seventy-five percent (75%) of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. Twenty-five percent (25%) is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

SAVOR...

Hot Hors d'oeuvres

Beef Empanadas

Served with Pico De Gallo, and Cilantro Lime Crema
\$5.00/ per piece

Assorted Mini Quiche

\$3.95/ per piece

Crispy Spring Rolls

Vegetable, Served w/Soy, Hot Mustard, and Sweet & Sour Dipping Sauces
\$4.50/ per piece

Pot Stickers

Chinese Dumplings Filled w/Pork and Cabbage
Served w/Soy and Rice Wine Vinegar
Dipping Sauce
\$4.25/ per piece

Alaska King Crab Cakes

With Remoulade Sauce
\$5.25/ per piece

Assorted Kabobs, Choice of:

Jamaican Chicken with Mango Chutney
Szechuan Beef, Garlic, Ginger & Teriyaki Sauce
Shrimp & Andouille, Red and Green Peppers
& Red Onion, Chili-Lime Salmon with Southwest
Spices
\$5.25/ per piece

Hot Baby Lamb Chops

with Dried Cherry Compote & Mint Jelly
\$5.00/ per

Fennel Crusted Shrimp

With Plum Dipping Sauce
\$5.25/ per piece

Spicy Chicken Wings

With Ranch Dressing & Celery Sticks
\$4.50/ per piece

Sliders – Choice of:

Kobe Beef or Pulled Barbecue Pork,
Served on a Brioche Bun with Accompaniments
\$4.75/ per piece

Santa Fe Southwest Crispy Chicken Roll

With Sour Cream and Guacamole
\$4.75/ per piece

Roasted Jalapenos

Stuffed w/Shrimp, Caramelized Onion, and Jack
Cheese
\$4.95/ per piece

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Hot Hors d'oeuvres

(Continued)

Crispy Asiago Asparagus

A Fresh Asparagus Spear, Accompanied with Savory Asiago Cheese, Hand Wrapped in Crispy Buttery Phyllo
\$5.00/per piece

Artichoke and Parmesan Fritters

With Roasted Garlic Aioli, Baby Artichoke Hearts and Parmesan Crust
\$4.00/ per piece

Alaska Reindeer Sausage

Én Croute with Dijon Mustard and Caramelized Onion
\$4.00/ per piece

Portabella Mushroom Puffs

With Roma Tomatoes, Roasted Peppers, Jack and Goat Cheeses
\$4.00/ per piece

Mini Tuscan Ratatouille Tart

Roasted Zucchini, Red Onions & Bell Peppers, with Garlic, Oregano & Basil; Accompanied by a Rich Blend of Herbs & ricotta Cheese, Nestled in a Buttery Tart Shell
\$4.25/per piece

Child Friendly Chicken Fingers

With Honey Mustard and Barbecue Sauce
\$3.50/per piece

Fig and Caramelized Onion Puffs

With Goat and Cream Cheese in Puff Pastry
\$4.00/ per piece

Brie, Pear & Almond Beggar's Purse

Harmonious Sweet & Savory Pairings of Smooth, Rich Brie Cheese with Caramelized Pear & Almonds, Wrapped in a Light Buttery Phyllo Beggar's Purse
\$5.00/per piece

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Specialty Platters

- Alaska Smoked Salmon (Serves 25)** **\$450/per tray**
Smoked Salmon Served with Cocktail Breads, Bagel Chips, Hardboiled Eggs, Diced Red Onion, Capers & Cream Cheese
- Deluxe Crudité Assortment (Serves 100)** **\$450/per tray**
Chef's selection of Fresh Seasonal Vegetables, Served with Ranch Dressing
- Charcuterie Board (Serves 50)** **\$525/per tray**
A Classic Selection of Fine Pâtés Thinly Sliced Cured & Smoked Meats & Sausages, Imported Cheeses & Classic Condiments
- Antipasto Platter (Serves 100)** **\$550/per tray**
Dry Italian Salami, Provolone Cheese, Roasted Peppers, Eggplant & Squash, Kalamata Olives, Giardiniera, Cherry Peppers, Pepperoncini & Marinated Artichoke Hearts
- Fresh Sliced Fruit Tray (Serves 100)** **\$550/per tray**
Selected Seasonal Fruit, May Include Honeydew, Cantaloupe, Watermelon, Strawberries & Pineapple
- Deluxe Import & Domestic Cheese Tray (Serves 100)** **\$550/per tray**
Chef's Selection of Imported & Domestic Cheeses with Sliced Sourdough Baguettes & Assorted Crackers, Garnished with Seasonal Fresh Fruit
- Grilled Vegetable Display (Serves 100)** **\$425/ per tray**
Artistically Arranged Marinated Grilled Zucchini, Summer Squash, Red and Yellow Peppers, Portabella Mushrooms, Eggplant, Artichoke Hearts and Green Onion, Served with Sliced French Bread, and Roasted Red Pepper Aioli
- Asian Barbecue Pork Platter (Serves 100)** **\$375/ per tray**
Hoisin Marinated Pork Loin Served with Toasted Sesame Seeds and Hot Mustard
- Whole Poached Alaska Salmon (Serves 50)** **\$475/ per tray**
A Decorative Display of Whole Poached Alaska Salmon, Served with Herbed Cream Cheese, Capers, Red Onions, Lemons, and Mini Bagels
- Asian Delight Platter (Serves 100)** **\$780/ per tray**
A Selection of Assorted Sushi & Nori Sushi Rolls with Soy & Wasabi Dipping Sauces Handmade Vegetable Spring Rolls with Sweet Thai Dipping Sauce, Wakame Salad

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