

BUTLER PASSED HORS D'OEUVRES

COLD SELECTION I

- Dried Apricot with Mascarpone Cheese and Almonds
- Tartlette of Avocado Mousse and Bay Shrimp
- Smoked Colorado Trout on Rye with Cucumber Dill Spread
- Carpaccio of Sirloin of Beef with Bleu Cheese on Yellow Corn Tortilla Chip
- Smoked Salmon Pastrami on Rye with Raifort Cream Cheese
- Gulf Shrimp with American Caviar on Bouchette
- Rocky Ford Cantaloupe Melon with Bresaola Ham and Grapes
- ** Bruschetta (Herbed French Bread with Tomato Olive Oil and Tapenade)
\$60.00 per dozen

COLD SELECTION II

- Cucumber with Crabmeat Calypso
- Foie Gras Cream Puff with Berries
- Tartare of Beef Tenderlion on Herbed Crouton
- Smoked Venison with Berry Pectin on Raisin Bread
- Grilled Asparagus Wrapped in Prosciutto with Parmesan Cheese
- Gulf Shrimp with American Caviar on Sundried Tomato Boule
\$72.00 per dozen

COLD SELECTION III

- Medallion of Lobster in Bouchette, Ginger Sauce
- American Beluga Caviar with Chervil Crème Fraiche in Yukon Fingerling Potato
- Alaskan King Crabmeat Leg with Cucumber on Barquette French Cocktail Sauce
- ** Ahi Tuna Sushi Roll
- ** California Crabmeat Roll, Wasabi and Pickled Ginger
- ** Futomaki Vegetable Roll, Mushroom Soy Sauce
- ** Smoked Duck Breast and Bamboo Salad in Rice Paper Wrap Plum Dipping Sauce
\$86.00 per dozen

HOT SELECTION I

- Spanakopitas (Spinach and Feta in Phyllo)
- Italian Sausage in Puff Pastry, Grey Poupon Mustard
- Santa Fe Chicken Brochette Ancho Chilli Barbeque Sauce
- Sweet Sea Scallop Wrapped in Bacon
- Italian Style Breaded Artichoke Heart, Aioli Dip
- Coconut Breaded Chicken Fingers Orange Mustard Dip
- Shrimp Spring Roll, Plum Manis Sauce
\$60.00 per dozen

HOT SELECTION II

- Mushroom Cap with Crabmeat and Colby Cheddar Cheese
- Colorado Lamb and Goat Cheese on Fried Green Tomato
- Chicken Saltimbocca Roulade on Rice Fritter, Aioli Dip
- Mini Buffalo Slider, Southwestern Dipping Sauce
- ** Oriental Pot Stickers, Soy Sauce with Chervil
- ** Northwestern Mushroom and Pancetta in Puff Pastry
- ** Grilled Mahi Mahi with Szechuan Pepper Crust Thai Peanut Sauce
\$72.00 per dozen

HOT SELECTION III

- Sesame Breaded Fried Shrimp, Plum Sauce
- Southwestern Crabcake, Sauce Remoulade
- Grilled Shrimp Skewer with Scallop Citrus Chervil Dipping Sauce
- ** Baby Lamb Chop with Mint Dip
- ** Atlantic Oysters Rockefeller
- ** Atlantic Salmon en Croute, Sauce Vert
\$86.00 per dozen

** Displayed items
2 dozen minimum per item
4 pieces per person recommended for one-hour reception

All Food and Beverage is subject to a 22% Service Charge, and applicable Sales Tax / PIF.