

Hors d'oeuvres

*Chao Tom – Shrimp Lollipop wrapped around the center of a
Sugarcane Skewer served with Thai Peanut Sauce \$3.00*

Smoked Salmon Tartare passed on demi-tasse spoons

Manchego Beignets with Fig Chutney

*Newborn Potatoes in their Jackets filled with Feta,
Gorgonzola, Olives and topped with Pine Nuts*

Ratatouille Bouches sprinkled with Asiago Shavings

Phyllo Baskets filled with Lobster Thermidor

Herbed Grilled Shrimp on Wonton Crisp with Saffron Aioli

*Lettuce Bundles filled with Hoisin Ginger Pork served with Soy
Mirin Sauce*

Risotto Cakes topped with Porcini and Sundried Tomatoes

Ginger Hoisin Tenderloin of Beef on Crispy Noodle Scallion Cake

*Panko Coated Japanese Eggplant with Mozzarella Medallion,
Oven Roasted Tomato and Oregano Drizzle*

Macadamia and Panko Coated Snapper with Wasabi Aioli

Cantonese Sesame Chicken Toast with Soya-Sesame Sauce

Duck Spring Rolls served with Sweet and Sour Sauce

Lobster Medallions with Remoulade Sauce served in Oriental Spoon

*Lemon Scented Garlic Infused Shrimp served on Phyllo Basket
With Japanese Sapporo Aioli*

Sake Cups filled with Mangozacho

Tomato Soup served in Sake Cup with Grilled Cheese Triangle

*Chilled Shrimp Mini Cocktail presented in Shot Glasses
Served with Key West Cocktail Sauce*

Lentil Cake served with Garam Masala Crabmeat

*Cucumber Basket filled with Feta, Grape Heirloom Tomato,
Green Pepper And Oregano Drizzle*

*Pan Seared Breast of Duck with Ginger and Scallions
with a dollop of Passion Fruit Demi Glace in Corn Cup*

*Potato Pancake served with Mujol Caviar, Crème Fraiche
and Chive Herb*

Risotto Cakes topped with Porcini and Sundried Tomato Ragout

*Mini Beef Wellingtons with Bearnaise Sauce, Fried Leeks
on Black Olive Crostini*

*Steamed Dumpling filled with Black Bean Confit Offered with
Cilantro Pesto Toasted Pine Nuts Served in Oriental Spoon*