PASSED APPETIZERS ARE PRICED PER PIECE/PORTION, 25 PERSON MINIMUM REQUIRED. FOR AN APPETIZER ONLY EVENT, HOST IS REQUIRED TO SELECT A MINIMUM OF 5 ITEMS. HOST MUST PRE-SELECT THEIR ORDERS NO LATER THAN TWO WEEKS PRIOR TO THE EVENT. PRICES DO NOT INCLUDE SERVICE CHARGES OR SALES TAX.

## **APPETIZERS**

- CLASSIC BLUE CRAB CAKES 6
- CAJUN POPCORN SHRIMP 5
- GINGER SOYA CHICKEN SATAY SKEWER 5
  - **VEGETARIAN POT STICKERS 5**
- OVEN-DRIED TOMATO & HERBED FETA TARTLETTES 6
  - BLACK OLIVE & SUNDRIED TOMATO TOASTS 4
    - TUNA TARTARE IN A CUCUMBER CUP 6
      - SNAKE RIVER KOBE BEEF SLIDERS 8
- BEEF 'SAMOSA' LIGHTLY CURRIED WITH POTATO & ENGLISH PEAS 7
  - MAINE LOBSTER SALAD IN A LETTUCE CUP 10
    - MINI FRENCH CUSTARD CRÈME PUFFS 4
  - ROASTED GARLIC, TOMATO, & MOTZZARELLA CROSTINI 5
  - SKEWERED ARTICHOKE, FRESH MOZZARELLA, KALAMATA OLIVE 5
    - BRIE CHEESE, ROASTED FRUIT CHUTNEY ON ENDIVE 5
      - SEASONAL FRUIT KABOB 5
    - SEARED AHI TUNA SLICE ON WONTON CHIP; YUZU DRIZZLE 6
      - CLASSIC SHRIMP COCKTAIL 7
      - **BAY SCALLOP BRUSCHETTA 6** 
        - **CLASSIC GAZPACHO 5** 
          - AHI TUNA POKI POP 6
      - INDIVIDUAL MESQUITE WOOD GRILLED ARTICHOKES 5
        - SPINACH DIP SERVED ON A TOASTED CROSTINI 4
          - CRAB DIP SERVED ON A TOASTED CROSTINI 6