

HORS D'OEUVRES

Shrimp Cocktail

Sesame Seared Tuna on English Cucumber

Miniature Lobster and Crab Cakes

Fresh Tomato and Mozzarella

Sliced Sirloin with Roquefort and Balsamic Onions

Wild Mushrooms and Herbed Cheese

Crispy Lobster Fritters

Smoked Norwegian Salmon on Onion Pita Crisps

Lollipop Lamb Chops with 15-Year Aged Balsamic

Risotto Fritters with Fresh Mozzarella and Prosciutto

Mini Tenderloin Sliders

Prosciutto Mozzarella

CHEF'S SELECTIONS

Chilled Seafood – Shrimp, Oysters, Lobster, and Jumbo Lump Crab

Imported and Domestic Artisanal Cheeses

Grilled Seasonal Vegetables

Not Inclusive of Beverage, Tax or Gratuity.

