



*Butlered Hors d'oeuvres  
New 2008*

*Passed and served on decorated trays or served buffet style*

*Please choose from*

*Beef and Lamb*

*\*Beef tenderloin brochettes with salsa verde and sunshine aioli*

*\*Beef tenderloin croustade with Roquefort and red onion compote*

*\*Beef tenderloin with Roquefort mousse*

*Thin slices of beef tenderloin atop a crostini toast with sautéed shitake and bleu cheese mousse*

*Beef brisket empanadas with avocado relish*

*Bite sized Beef Wellington*

*Mini hamburgers with pickles and mustard and gruyere cheese*

*Mini beef burgers with roast chili relish and pickled onions*

*Spicy beef empanaditas with chunky avocados relish*

*Bite sized Panini of peppered steak, caramelized onions, and lemon ricotta*

*Miso glazed beef in lettuce cups*

*Mini open-faced Reuben sandwiches with Thai remoulade*

*Spicy lamb burgers with Vietnamese salad and tamarind soy glaze*

*Lamb meatballs stuffed with fresh figs (skewered)*

*Fennel spiced lamb satay with mint yogurt tzatziki*

*Mongolian barbecued lamb chops with Chinese style mustard sauce*

*Lamb Popsicle with pumpkin curry*

## **Fish**

### ***\*Ahi tuna tartar***

*A thin cucumber round filled with tuna tartar marinated in sake sauce, sprinkled with black sesame seeds and drizzled with wasabi cream*

### ***\*Pan-seared rare sashimi tuna on sesame bun***

*Tuna tartare with avocado, sesame seeds, radish sprouts on a yucca raft  
With flying fish roe*

### ***Tuna nicoise on risotto cakes***

*Cucumber cups topped with smoked salmon, red onions and chive crème fraiche*

*Gravlox on potato rounds with lemon crème fraiche*

*Gravlox with goat cheese mousse on pepper toast*

***Orange and ginger lacquered salmon with cilantro and coconut served on a yucca chip***

### ***Smoked salmon lollipops***

*Cold smoked Alaskan salmon and herbed cream cheese wrapped in a tortilla and skewered with a popsicle stick*

***Smoked salmon with curried egg salad and rye toasts***

***Salmon mousse in puff shell***

***Goat cheese and black pepper biscuits with smoked salmon and dill***

***Hot smoked salmon with corn cakes and crème fraiche***

***Sargent's smoked catfish mousse in tart shell***

***Halibut Ceviche and avocado slice atop fried corn tortilla***

***Halibut cakes with cilantro lime mayo***

***Bite sized halibut soft tacos***

***Crawfish beignets***

### ***Fish and chips***

*Smoked salmon and crème fraiche on a potato crisps*

## **Shellfish**

***\*Bite-size Asian crab cakes with Thai remoulade and toasted black sesame seeds***

***Bite-size Maryland crab cakes with homemade green goddess***

### ***Crab and corn cake***

*Fresh crab blended with roast corn, gently pan-fried and topped with mango salsa*

***Cucumber cups filled with a shrimp remoulade, capers and artichokes***

### ***\*Edible wonton spoons with shrimp remoulade***

*Smoked salmon, tuna tartar, Southwest black bean and smoked pork also available*

***\*Lobster salad en Bouchée with fresh béarnaise***

***\*Mushroom caps stuffed with crab and toasted almonds***

***Shrimp and macadamia nut fritters with tropical tartar***

***Shrimp and snow pea skewers with Thai emerald dipping sauce***

***Warm creamy crawfish dip with hints of sherry and brandy***

*Served with asiago bread toast points*

*May substitute shrimp or crab*

## Poultry

*\*Duck confit empanadas*

*Smoked duck spring rolls with sweet and sour sauce*

*\*Smoked duck with sun-dried cherry chutney on toasted brioche*

*\*Mini Peking duck pancakes with plum salsa*

*Duck and mustard green wontons with Vietnamese style sauce*

*Fig balsamic glazed duck on mini latke with pear chutney*

*Mini duck burgers with tomato confit, caramelized onion, and Dijon mustard*

*Roasted curry spiced chicken, rolled in a delicate crepe with fresh chives  
and accented with spicy peanut sauce*

*Corn profiteroles with BBQ pulled turkey and carrot bourbon slaw*

*Bite size Panini of smoked turkey, gouda,, caramelized onion and Dijon mustard*

*Herbs de Provence chicken salad in filo tartlet*

*Gingered chicken cakes with cilantro-lime mayonnaise*

*Smoked chicken quesadillas with tomato plum salsa*

*Sargent's chicken liver pate on French bread croutons*

*Spicy chicken satay sticks with peanut dipping sauce*

*Mini calzone with chicken sausage, caramelized onion, wild mushroom and ricotta*

*Roasted potato slice, carrying poached quail eggs, sautéed mushroom drizzled with béarnaise*

## **Pork**

*Asparagus proscuitto roulades*

*Mini southern country ham biscuits*

*Corn profiteroles with BBQ pulled pork and carrot bourbon slaw*

*Ginger orange pork brochettes*

*Mini orange muffins with ham and spicy mustard*

*Mini pork tenderloin croutes with apple pear chutney and parmesan sauce*

*Proscuitto wrapped asparagus tips*

*Proscuitto wrapped fig with gorgonzola*

*Mini southern ham and biscuits*

*Mushroom caps stuffed with seasoned pork and herbed bread crumbs*

*Proscuitto wrapped scallop brochettes with béarnaise*

*Risotto croquettes filled with gruyere, proscuitto and fresh basil*

*Risotto cakes stuffed with asiago, Parma Proscuitto and sage*

*Stuffed cherry tomatoes with scallions and hickory smoked bacon*  
*We call them BLT shooters*

*Country pate*

*Served on French bread croutons with saffron infused aioli and cornichons*

## **Vegetarian**

***Artichoke and gorgonzola crostini***

***Asian vegetable spring rolls with sweet and sour mango sauce***

***Assorted Domestic and Imported Cheeses***

*Brie, havarti, cheddar, and bleu and including artichoke cheesecakes and cheese torta (layered provolone and chevre with basil pesto and sun-dried tomatoes) Decorated with a fresh seasonal fruit garnish.*

*Served with assorted crackers and breads. \$4.50 per guest*

***Assorted tea sandwiches***

***Avocado and goat cheese mousse crostini***

***Basil cheese crostini***

*Toasted baguette brushed with olive oil and spread with creamy parmesan and fresh basil*

***\*Buckwheat blinis or mini potatoes with crème fraiche and caviar***

***Caramelized onion, gruyere cheese, caper and toasted walnut tart***

***Chive pancake with crème fraiche and red onion confit***

***Classic open-faced tomato and cucumber sandwiches***

***Cream of wild mushroom soup served in demitasse cups***

***Fresh Vegetable Crudités***

*Including steamed asparagus, green beans, little potatoes, Snow peas, sugar snap peas, etc .Served with our homemade curry mustard dip and decorated with a whole vegetable garnish. \$4.00 per guest*

***Gruyere cheese puffs with goat cheese mousse***

***Herbed vegetable roulades***

*Creamed cheese with herbs and seasonings rolled with fresh minced vegetables and spinach leaves in a flour tortilla*

***Italian polenta topped with mushroom tapenade and crème fraiche***

*Other toppings: Salsa classico and cilantro sour cream, smoked pork and basil pesto*

***Mediterranean mini pizzas with roast tomato, basil pesto, black olives and feta cheese***

***New potatoes with havarti and caramelized onions***

***Oven roasted tomato and fresh mozzarella served on flat bread and topped with fresh basil***

***Rotolo crostini***

*Fresh mozzarella, roast tomato and pesto set atop a garlic toast round*

***Tiny parmesan and black olive shortbreads with parsley pesto and goat cheese***

***Toasted pita chips with spicy hummus and cucumber salad***