

## OPTION 2

### Tray Passed Hors d'Oeuvres Selections

5 selections \$39.50 pp++ / 2 hours

8 selections \$49.50 pp++ / 2 hours

#### **Seafood**

Spicy Tuna with Yuzu Apple Mayonnaise and Wasabi Pea Shoots

Tiger Shrimp with Home Made Horseradish Ketchup

Salmon Rilette on Crostini topped with Chives

Scallop on top of Celery Root Puree topped with Fried onion (add \$3 pp)

Smoked Salmon Tartare with Dill Crème Fraiche on Cucumber

Dungeness Crab Bouchees with Red Bell Pepper, Scallions and Celery

#### **Vegetarian**

Brie Quesadillas with Mango Chutney and Cilantro

Vietnamese Spring Rolls with Sweet and Sour Dipping Sauce

Bocconcini Mozzarella, Cherry Tomato and Basil Skewers

Egg Scramble topped with Vegetarian Truffle Caviar

Lentil, Carrot and Sesame Bites served with Sweet & Sour Dipping Sauce

Goat Cheese Soufflé with Herbes de Provence

Mini Mushroom Quiche

#### **Meat**

Endive Leaf filled with Curried Chicken, Caramelized Pecans topped with Fresh Grape

Chicken or Pork Pot stickers served on a Spoon with Asian Sesame Sauce

Vietnamese Turkey Meatballs in a Lettuce Wrap with Cucumber, Mint and Carrot

Lamb Pita with Mint Chutney

Petite Sausage Skewers, Sweet and Spicy Mustard

Beef Sliders on a Petite Brioche Roll with Chipotle Aioli

*Service charge 22% and sales tax 9.5%*