



CATERING HORS D'OEUVRES MENU

COLD

Salmon Sashimi with Caper Sauce

Clams Provençale

Tuna Tartar with Huichol Sauce

Fresh Oysters with Jalapeño Mignonette

Lobster Medallions with Tarragon Aioli

Jumbo Grilled Shrimp with Lemon Grass

Crab Cake with Sundried Tomato

Pacific Salmon Tartar with Caper Berries

Osetra and Sevruga Caviar with Traditional Garnishes

Goat Cheese with an Herbed Baguette

Prosciutto de Parma with Sweet Mango

Tomato Brochette with Elephant Garlic and First Press Olive Oil

Duck Confit with Cilantro Crème Fraiche

HOT

Branchade of Cod

Calamari Tempura

Lobster Medallions with Diced Avocado

Warm Smoked Pacific Salmon with Cilantro

Jumbo Shrimp Tempura

Chicken Skewers with Oven Dried Tomatillos

Grilled Blue Shrimp with Chipotle Mayonnaise

Grilled Aged Filet of Beef with Rosemary Reduction

Scallop Mousse with Parsley Sauce

Sevruga Caviar and Quail Egg