



Hot Appetizers

Prosciutto and Basil wrapped Prawns

– Skewered perfection in a Honey-Cinnamon Glaze

Seared Tuna in a Pool of Ginger-Wasabi Broth

– Melt in your mouth appetizer served in Asian Spoons

Seared Tuna on Crostini with Ginger-Cucumber Salsa-

Black Peppered Tuna sliced thin and served on toasted Baguette with Wasabi and tangy Salsa

Chai Marinated Chicken

– Chicken is marinated with Chai Tea and Spices overnight and served in a endive cup

Swedish Meatballs

– A Traditional favorite with Mustard Nutmeg Cream Sauce

Chicken, Beef or Shrimp Skewers

– With house-made Mirin Wine-Soy Sauce or Sate Style with Peanut Dipping Sauce

Shrimp

- Grilled or Poached – Your choice of Tartar, Classic or French (Brandy, Tomato and Capers)

Mini Crab Cakes

– Savory, Seasoned, Light and Tender Crab Cakes

Pecan Chicken or Shrimp

– Sautéed with Frangelico, Cream and Toasted Pecans

Pissaladière

– Puff pastry with an aromatic tapanade of olives, paired with grape tomatoes, feta cheese, red onion

Baby Bliss Potatoes with Sour cream and Caviar

– Roasted Baby Potatoes with Chive Sour Cream and a touch of Caviar.

Mini Double-Stuffed Baked Potatoes

– Baby potatoes with Sour Cream, Applewood Smoked Bacon, Cheddar Cheese and Chives

Mini BLT Crostini

- American Cheese, Applewood Smoked Bacon and Grape Tomatoes baked and crested with Chives.

Individual Quiche – Any flavor you desire

Spinach and Emmanthaler with Leeks

Maine Bay Shrimp

Vegetarian with Red Pepper Coulis

Caramelized Onion, Bacon and Mushroom



Tartlets – with your choice of fillings

- Warm goat cheese with Fresh Herbs
- Blue Cheese and Applewood Smoked Bacon
- Portobello Mushrooms Duxelle
- Sun-Dried Tomato and Buffalo Mozzarella
- Creamed Blue Crab
- Blue Cheese and Brie with Pear and Brown Sugar Compote
- Caramelized Onion with Smoked Ham and Gruyere
- Prosciutto and Fig with Goat Cheese
- Smoked Cheddar with Fresh Tomato Salsa and Cilantro-Lime Crema

Stuffed Mushrooms –

- Chesapeake Bay Blue Crab
- Spinach and Basil
- Sausage and Broccoli Rabe
- Maine Bay Shrimp with a hint of Horseradish

Tarts –

- Brie and Apricot Tarts
- Blue Cheese and Cherry Tarts
- Pear and Brie Tart
- Macintosh Apple Tart – with Ricotta Salata

Lemongrass Mussels

- Poached in a lovely lemongrass-saffron jus

Mussels Casino

- Traditional topping of Parmesan and crisp Bread Crumbs accented with Lemon Zest

Mussels Oreganato

- Fresh Oregano is sublime with Mussels in this traditional dish

Moules Meuniere

- Traditional blend of White Wine, Butter and Garlic pools a bed of Mussels



Chilled Appetizers

Shrimp in Dill Bouche

– A savory combination of Maine Bay Shrimp and Fresh Dill in a light Pate Choux pastry

Sockeye Salmon Tartar Bouche

- Wild Northwest Sockeye Salmon with Key Lime in a light Pate Choux pastry

Bunderflesh Canapé

- Swiss Bunderflesh with shaved Asiago

Lemongrass Cured Salmon Canapes

– Cold-Cured Northwest Salmon with a hint of Lemongrass served on thinly sliced Cucumber rounds

Prosciutto Canapé

– Prosciutto and Coleman's Mustard

Ceviche in Spoons

– Bay Scallop and Maine Bay White Shrimp with Lime and Cilantro, Red Onion and Red Pepper served in Spoons

Tuna Tartar Crostini

– Big Eye Tuna is hand shaved and served on Toasted Baguette with Green Onions and a light Wasabi Dressing

Pesto and Roasted Red Pepper Crostini

- House made Basil Pesto with Roasted Red Peppers on Toasted Baguette

Pesto and Sun-Dried Tomato Crostini

- House made Basil pesto with Sun-Dried Tomatoes on Toasted Baguette

Antipasto Crostini

– Diced Prosciutto, Buffalo Mozzarella and house Roasted Red Peppers on Toasted Baguette

Gravlox and Dill Crostini

- House-cured Norwegian style Salmon with Dill on Toasted Baguette

Prosciutto topped Crostini with Melon Salsa Cruda

– Crisp, toasted Baguette slices are crested with Prosciutto and paired with Melon in a Champagne Vinaigrette

Nori Rolls

– California roll with Avocado, or Gravlox or Crab

Smoked Turkey Roulade with Toasted Pistachios

– Rounds of premium White Bread with house maid Mayonnaise and Smoked Turkey, encircled with Toasted Pistachios

Cucumber and Goat Cheese Flowers



– Angle-cut Cucumbers topped with Goat Cheese and Tarragon

Teriyaki Cucumber Cups

– Angle-cut Cucumber rounds with Steak in house made Teriyaki Sauce

Shrimp Cocktail

- Large Shrimp with house-made Cocktail Sauce

Watermelon Gazpacho Shooters

– Fresh Mint, Tarragon, Lemon and Balsamic perfectly accent Watermelon in this new twist on a classic cold soup.