



## **Hors d' Oeuvres**

### **Traditional Bar**

Un Bouchée of Angus Roast Drizzled w/ Horseradish Sauce & Laced with Water Cress  
Filo Purses of Fig & Mascarpone Cheese

Un Bouchée of Sonoma Style Chicken (with red grapes, special seasonings & almonds)  
Cucumber Shooters of Gazpacho & Speared Shrimp with Bamboo Knot

Canapé Dinghy' of Smoked Salmon Mousse with Fresh Dill (served in the boat style of canapé)  
Tomato Bisque Flute with Mini Grilled Cheeselets (passed only)

### **Mediterranean Bar**

Antipasto Tray (Buffalo Mozzarella, Soppresatta, Genoa, Marinated Mushrooms, Artichokes & Sun  
Blushed Tomato Slivers)

Trio of Olive Tapanade & Savoury Puff Pastry Roulades  
Tuscany Filo Cups with Chiffonade of Fresh Basil  
Mini Gyros with Fresh Tomato & Tzatziki Sauce

### **Fondue Bar**

Assorted Dipping Sauces of Red Pepper & French Brie / Spinach & Gruyere / Saffron & Fontina  
Asparagus, Breadsticks, Artichokes, Celery, Baby Carrots, Cucumbers, Bell Peppers,  
Tri~Coloured Tortellini (suitable for vegetarians)

### **Pan Asian Bar**

Sesame Crusted Alaskan Sockeye Salmon w/ Japanese Miso Vinaigrette & Scallion served on  
'glass' square mini plate

Mini Asian Spoons of Beef mixed in Lemon Grass~Soy~Ginger~Wasabi Sauce, Pineapple &  
Cilantro (Served on an edible spoon, neutral flavoured-base short dough)

"Knotted" Bamboo Chicken, Oriental Asian Slaw & Mandarin – served in the bamboo boat with  
bamboo tongs

### **'Tower' of Ahi Tuna Ceviche Drizzled with Ponzu & Radish Sprout Garnish**

(Recommend that these be individually placed on a small the mini square plate.)

Market Price

### **Katchemak Bay Oysters on the Half Shell**

Chilled with Pickled Ginger-Pepper Vodka Sorbet or Classic Mignonette  
Market Price

### **Skewers of Italian Prosciutto & Honey Dew Melon**

#### **Italian Sauté**

Selection of Assorted Red, Orange & Yellow Bell Pepper, Yellow Squash, Zucchini, Sweet Onion.  
Marinated in a dark balsamic & olive oil blend and grilled.

#### **Croustades**

Similar to the Crusting – mini savoury style shell filled with your choice of flavours:  
Swirl piped with a Sun Blushed Tomato and Basil Pesto Cream Cheese,  
Gorgonzola Cream Cheese with Red Grape & Walnut Dust,  
Chiffonade of Romaine, Caesar Dressing & Reggiano Shaving / Tuile  
Boursin Cream Cheese with Pear Slices & Frangelica Reduction

#### **Crostinis**

Fresh Spinach & Gruyere  
Feta, Tomato & Onion Confiture  
Wild Mushroom Pâté  
Classic Ratatouille with Eggplant & Capers

#### **Cantaloupe & Basil Sorbet**

(as an intermezzo between the lighter hors d' oeuvres)

#### **Alaskan Sockeye Salmon**

Smoked Alaskan Lox Wrapped in Fresh Asparagus Spears, Fresh Lemon & Cracked Pepper  
Foraker Style; Served with a Tomato-Dill Relish over Butter Leaf Greens  
Salmon Cakes with Lemon Grass, Cilantro and a Lemon Chive Aioli  
Sesame Crusted, Seared and Served with Miso Vinaigrette  
(May be served on the individual cedar plank)  
Laced with Ginger~Soy & Maple Glaze over Soba noodles & Baby Bok Choy  
(May be served on the individual cedar plank)

#### **Fresh Alaskan Halibut**

Olympia Style; Seasoned and baked till moist and tender  
Beignets of Alaskan Halibut with Lemon~Dill Aioli  
Mini Fillets of Poached Halibut in Pernod Sauce with Tomato-Fennel Relish  
Macadamia Nut Crusted over Indian Curry Sauce Mango~Papaya Chutney