

PASSED HORS D'OEUVRES

\$38 A DOZEN

VINE TOMATO BRUSHETTA,
REGGIANNO CHEESE

PROSCIUTTO MELON SKEWER

MICRO FISH & CHIPS,
TARTAR SAUCE

WHITE BEAN CRISP
PANCETTA CRUSTINI

ROASTED PEPPER HUMMUS ON
HERBED PITA CHIP

MICRO CEASAR SALAD

MINI GRILLED CHEESE,
WHITE CHEDDAR ON BAGUETTE

SPANAKOPITA SPINACH & FETA
IN PHYLLO

VEGETARIAN SPRING ROLLS,
CHILI LIME DIP

GRAPE TOMATO & MICRO,
BOCCONCINI SKEWER,
AGED BALSAMIC

\$42 A DOZEN

BEEF SATAY SKEWERS,
SPICED PEANUT SAUCE

BACON WRAPPED SEA SCALLOPS

LEMON GRASS POACHED
JUMBO SHRIMP

HERB WHIPPED GOAT CHEESE, CRISP
PHYLLO CUP

COCONUT CRUSTED SHRIMP,
MANGO DIPPING SAUCE

MINIATURE BEEF WELLINGTON

CRISPY CHICKEN WINGS,
CHOICE OF SAUCE

SLIDERS BEEF CHICKEN
OR PULLED PORK

SESAME CHICKEN SATAY SKEWERS,
ORANGE TERRIYAKI

CRAB CAKES,
CHIPOTLE AIOLI

** PLEASE NOTIFY THE HOTEL OF ANY DIETARY RESTRICTIONS/ALLERGIES
NO LATER THAN 14 DAYS PRIOR TO THE EVENT TO ENSURE
PROPER SUBSTITUTIONS CAN BE MADE.

** IN THE EVENT THAT CERTAIN PRODUCTS ARE NOT AVAILABLE FROM DISTRIBUTORS,
THE CHEF WILL MAKE A COMPARABLE SUBSTITUTION.