



Hors d'Oeuvres

(MINIMUM TWO DOZEN PER ITEM)

SHRIMP COCKTAIL

SESAME SEARED TUNA ON ENGLISH CUCUMBER

MINIATURE LOBSTER AND CRAB CAKES

FRESH TOMATO AND MOZZARELLA CROSTINI

SLICED SIRLOIN CROSTINI WITH ROQUEFORT AND BALSAMIC ONIONS

WILD MUSHROOM AND BOURSIN CROSTINI

PROSCIUTTO AND FIG CROSTINI

SEA SCALLOPS WRAPPED WITH PROSCIUTTO

CRISPY LOBSTER FRITTERS

SMOKED NORWEGIAN SALMON ON ONION PITA CRISPS

LOLLIPOP LAMB CHOPS WITH 12-YEAR AGED BALSAMIC

THE GRILLE'S STEAK TARTARE

RISOTTO FRITTERS WITH FRESH MOZZARELLA AND PROSCIUTTO

Display Platters

CHEF'S SELECTION OF CHILLED SEAFOOD – SHRIMP, OYSTERS, LOBSTER, AND KING CRAB
SERVES SIX GUESTS

IMPORTED AND DOMESTIC ARTISANAL CHEESES
SERVES 20 GUESTS

FRESH SEASONAL VEGETABLES LIGHTLY GRILLED
SERVED PER GUEST