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**Hors d' oeuvres**  
Price is for 25 pieces

**Beef**

**Beef Tenderloin sliders**

Carved tenderloin medallions with silver dollar rolls & condiments  
\$49

**N.Y. strip steak Canapé**

Seared N.Y. Strip with Horseradish and cheese on canapé  
\$39

**Petite Beef Wellington**

Tender beef tenderloin wrapped in puffed pastry with mushroom duxcelle  
\$32

**Beef sirloin purses**

Gorgonzola wrapped in Bacon and sirloin  
\$30

**Szechwan Satay**

Skewered beef satay in teriyaki sauce  
\$28

**Caribbean beef kebab**

Tender beef, grilled pineapple, red pepper, white peach brushed with a red pepper pineapple sauce  
\$35

**Raspberry Chipotle Meatballs**

Handcrafted meatballs with our very own raspberry chipotle sauce. As Seen all over the Valley!  
\$25

### **Sweet and Sassy Meatballs**

Handcrafted meatballs with house sweet and sour sauce and grilled pineapple

**\$25**

### **Prime Rib on a stick**

Skewered prime rib wrapped around a roasted red potato served on a short plate with horseradish sauce and grainy mustard (House Favorite)

**\$40**

## **Chicken**

### **Cashew chicken spring rolls**

Chicken, cashew, Chinese vegetables seasoned with Tangy oriental BBQ sauce in a spring roll wrapper

**\$26**

### **Chicken pineapple kebab**

Chicken, grilled pineapple, red & green peppers with a red pepper pineapple sauce

**\$32**

### **Chili lime chicken Kebab**

Tender smoked chicken with peppers, Monterey Jack cheese with a tequila lime sauce in a flour tortilla

**\$25**

### **Chicken Wellington**

Delicate chicken breast with mushroom duxcelle wrapped in French pastry

**\$28**

### **Coconut chicken tenders**

Chicken tenders rolled dipped in coconut batter and rolled in a mixture of shredded coconut and brad crumbs

**\$27**

### **Chicken quesadilla**

A spicy blend of diced chicken, Monterey jack cheese, peppers and fresh cilantro rolled in a flour tortilla trumpet

**\$19**

### **Caribbean drummets**

With a spicy mango chutney

**\$32**

**BBQ Chicken Drummets**

With a honey BBQ sauce

**\$32**

**Spicy apricot Drummets**

With a red pepper apricot sauce

**\$32**

**Chicken cordon bleu popper**

Petite chicken chunks stuffed with black forest ham & Swiss cheese rolled in bread crumbs and pan fried, YUM

**\$38**

**Sonoran chicken summer rolls**

Variety of flavored colorful tortillas stuffed with chicken and spicy cheeses and sour cream garnished with a black bean

**\$32**

**Cilantro Lime chicken**

Served in a tortilla tart garnished with fresh cilantro

**\$36**

**Walnut and grape chicken tartlets**

Best Chicken salad recipe in the valley, elegant presentation!

**\$32**

**Chipotle Chicken**

Served in a wonton cone, perfectly garnished

**\$32**

**Duck Canapé**

Smoked duck with Mango Chutney and cran cheese in a wonton cup... Beautiful!

**\$39**

**Pork****Roulades**

Pork tenderloin stuffed with Couscous and mango chutney

**\$38**

**Asparagus wrapped in Prosciutto**

Garnished with a caper on a rosette...elegant.

**\$38**

**Salami trumpets**

Salami Coronets with Boursin Cream cheese

**\$32**

**Italiano pipette**

Pepperoni, grape tomato, buffalo mozzarella, fresh basil leaves, artichoke heart served with a balsamic shot!

**\$39**

**Stuffed mushroom caps**

Sweet Italian sausage stuffed in mushroom cap with medley of cheeses and herbs

**\$29**

**Pork Charred Riblets!**

Grilled to perfection smothered in Mango BBQ sauce, party favorite

**\$36**

**Egg rolls**

Lean ground pork, julienne vegetables and nappa cabbage served with oriental sauces

**\$29**

**Fish and crustaceans****Butter Maine Lobster Brochettes**

Chopped Maine lobster rubbed in lemon dill blend and coated with Panko bread crumbs

**\$49**

**Bacon wrapped scallop**

Sea Scallop wrapped in Smokey bacon served on a skewer

**\$35**

**Butter Pecan shrimp**

Jumbo shrimp butterflied and dipped pecan batter and rolled in an aromatic mixture of pecans, coconut, and breadcrumbs and skewered

**\$41**

**Coconut Shrimp**

Jumbo butterflied shrimp rolled in coconut batter and skewered

**\$42**

**Cozy Shrimp**

Shrimp marinated in soy sauce, garlic and ginger wrapped in a spring roll wrapper

**\$39**

**Crab stuffed mushroom**

Lump crab meat generously stuffed in a mushroom cap with hint of lemon and fresh herbs..... House favorite!

**\$37**

**Panang shrimp**

Shrimp marinated in spicy hot ground chili paste with hints of curry, sautéed leeks and coconut cream. Then rolled in spring roll with parsley leaf peeking through... beautiful.

**\$40**

**Ahi Canapé**

Seared sesame Ahi Tuna served on a English cucumber disc with a mandarin orange sauce and scallions

**\$36**

**Jumbo Prawns on ice**

Served on a pewter platter over ice with house Baja sauce and cocktail sauce garnished generously with lemons limes and flat leaf parsley

**\$39**

**Crab & Artichoke dip**

Generous blend of lump crab meat, marinated artichoke hearts and medley of cheeses served with toast points and tri colored corn chips

**\$38**

**Margarita shrimp cocktail**

Jumbo shrimp served in a decorative margarita glass over fresh cilantro lime and Baja sauce, great butler passed!

**\$56**

**Oyster Rockefeller**

Baked oysters on the half shell with medley of cheeses and crispy bacon bits

**\$60**

**Oysters on the Half Shell**

Served over ice with spicy apricot chutney (o) spicy chipotle lime sauce (or) red pepper flaked pineapple sauce

**\$60**

**Lobster Bisque shots**

Our classic lobster bisque served in a shot glass and garnished with lump crab meat and parsley.. Beautiful! Butler passed only.

**\$56**

**Grilled Mahi Tart**

Grilled Mahi Mahi in a tortilla tart shell with cilantro cream sauce and crispy bacon bits

**\$42**

**Seared Sea Scallop**

Large Sea Scallops grilled on site, skewered and served with a chipotle sauce. \*requires grill chef

**\$38**

**Scallop Ceviche**

Southwest ceviche with red onion, scallions, cilantro, tomato, lime juice, chopped sea scallops served in a decorative cucumber cup

**\$43**

**Spicy AHi Tuna in Wonton cone**

**\$38**

**Tequila lime smoked Salmon Pinwheel**

**\$35**

**Smoked Salmon Rose**

Served with cilantro cream sauce

**\$38**

**Citrus Crab Cakes**

Lump Crab meat crab cakes infused with Citrus flavors

Grilled on site. Requires a grill chef

**\$32**

**Fruit & Vegetable****Artichoke and Parmesan Purse**

Herbed Artichokes paired with parmesan in a phyllo bundle

**\$33**

**Asparagus Tips**

Fresh cut asparagus spear combined with the delicate flavors of asiago cheese and wrapped in crispy phyllo roll

**\$24**

**Caramel Apple Purse**

With goat cheese, walnuts & caramel in a filo beggars purse

**\$35**

**Portobello Puffs**

Grilled Portobello mushrooms with fresh roma tomatoes, red pepper, Monterey Jack and Goat cheese in a light flakey pastry

**\$34**

**Boursin Cherry tomato Canapé**

Halved cherry tomato, piped with boursin cheese on a focaccia toast point garnished with tri colored pepper

**\$32**

**Brie Tartlet**

With spicy Apple & walnut chutney.. YUM

**\$32**

**Tomato & Artichoke Bruchetta**

With shaved parmesan and garnished elegantly with fresh herbs

**\$34**

**Capres Canapé**

Mozzarella and tomato with fresh basil and infused basil oil on focaccia toast point

**\$34**

**Toasted Macadamia Canapé**

Toasted Macadamia Nut Crusted Goat cheese on a focaccia tartlet

**\$34**

**Wild mushroom tartlets**

Medley of wild mushrooms sautéed with red wine and fresh herbs with parmesan cheese on a tartlet shell

**\$34**

**Brie & Fig Bruchetta**

Roasted figs with layered brie on toast point

**\$36**