



<b>Brioche Crostini</b> <i>topped with foie gras and pineapple salsa</i>	\$2.50
<b>Ahi Tuna Spoon</b> <i>with avocado and roasted red pepper coulis</i>	\$3.00
<b>Roasted Beef Crostini</b> <i>with truffle oil, tomato and asiago cheese</i>	\$2.50
<b>Asparagus with Prosciutto</b> <i>roasted shallot dressing and feta cheese</i>	\$2.50
<b>Assorted Canapés Maison</b>	\$2.75
<b>Smoked Salmon Roulade</b> <i>with caviar and horseradish crème</i>	\$2.75
<b>Butcher Block</b> <i>assorted imported and domestic meats and cheese, relishes, breads and spreads</i>	\$5.00
<b>Domestic Fruit Tray</b>	\$2.50
<b>Gourmet Fruit Tray</b>	\$3.50
<b>Goat Cheese Wonton</b> <i>with raspberry</i>	\$2.25
<b>Malaysian Spiced BBQ Shrimp</b>	\$2.00 ea
<b>Tomato Aioli</b> <i>and gruyere cheese puffs</i>	\$2.50
<b>Smoked Pork Tenderloin</b> <i>with mango salsa</i>	\$2.50
<b>Wild Mushroom Wonton Dumpling</b> <i>with mustard crème</i>	\$2.50
<b>Phyllo &amp; Herb Crepe Roulades</b> <i>stuffed with basil cream cheese and julienne vegetables</i>	\$2.50
<b>Beef Asini</b> <i>beef, pork, chicken meatballs with fresh herbs and a cognac cracked pepper cream</i>	\$2.50