

# *Butler Passed Hors d'Oeuvres*

*(Choice of six:)*

- |   |  |
|---|--|
| <i>Spicy Tuna Roll</i>  | <i>Thai Spring Roll</i>  |
| <i>Trio of Baby Quiches</i>   | <i>Coney Island Franks</i>   |
| <i>Spicy Chicken Satay</i>  | <i>Mini Reuben</i>   |
| <i>Tamarind Glazed Beef Satay</i>                                   | <i>Citrus Crab Salad Cornet</i>  |
| <i>Polynesian Chicken Samosa</i>                                    | <i>Raspberry, Brie and Almond En Croûte</i>                              |
| <i>Lobster, Cantaloupe and Coconut Spoon</i>                        | <i>Maryland Crab Cakes with Chipotle Mayo</i>                            |
| <i>Swedish Meatballs in Rustic Bread Boule</i>                      | <i>Panko Crusted Orange and Ginger Shrimp</i>                            |
| <i>Steamed Shrimp Dumplings<br/>with Asian-Style Dipping Sauce</i>  | <i>Teriyaki Marinated Shiitake Mushroom Tempura<br/>with Spicy Aioli</i> |
| <i>Basil and Hoisin Marinated Sea Scallop<br/>on a Wonton Crisp</i> | <i>Steak au Poivre Gaufrette<br/>with Horseradish Cream</i>              |
| <i>Petite Croque Monsieur<br/>with Carmelized Apple Jam</i>         | <i>Eggplant Crisp with Mozzarella<br/>and Roasted Tomato</i>             |
| <i>Sushi Tuna Tempura<br/>with Soy Scallion Dipping Sauce</i>       | <i>Fried Short Rib Ravioli<br/>with Horseradish Cream Sauce</i>          |
| <i>Tuna Sashimi Pizza<br/>with Avocado and Wasabi Cream</i>         | <i>Roasted Red Beet Tartare<br/>with Goat Cheese Mousse</i>              |
| <i>Lobster and Corn Fritters with Saffron Sugar</i>                 | <i>Risotto Croquettes with Fresh Mozzarella</i>                          |

## *Additional Enhancements*

*Choice of*

*Artichoke and Spinach Boule  
Antipasto Mirror*

*Fruit and Cheese Display*

*Shrimp Bowl*

*All prices are subject to 19% service charge and 7% NJ sales tax  
This menu is available with Banquet Lunch or Banquet Dinner Menus only*

