



## Cold Appetizers

**Gourmet Cheese Display** (Domestic and Imported Cheese that can include Smoked Gouda, St. Agar Blue Cheese, Spicy Pepper Jack, Brie with Chutneys, Sliced Baguettes and Crackers)

**Assorted Melons and Seasonal Fruit** (Slices of Mixed Melons, Pineapple, Berries artfully displayed with a rich Balsamic-Caramel Sauce)

**Sundried Tomato Basil Torta** (Terrine of Pesto Cream Cheese, Sundried Tomato puree and Herb with Homemade Crostini)

**Seared Ahi Tuna, Sesame Wonton with Wasabi Cream and Pickled Vegetables**  
Thin crispy wonton rounds topped with seared rare Ahi medallions, pickled vegetables with a spicy sauce

**Smoked Salmon Platter** (Slices of smoked salmon, Salmon Mousse, accompanied with capers, red onions and diced egg's with assorted crackers and Crostini)

**Antipasto Charcuterie** (Display of Sundried Tomatoes, Marinated Mozzarella Cheese, Marinated Black Olives, Pepprocini's, Sliced Prosciutto, Cappacola and Salami)

**Dips** (An array of tasty dips: Artichoke Spinach, Sundried Tomato Cannellini, Roasted Red Pepper and Feta served with Focaccia Crostini and Crackers)

**Shrimp Cocktail** (Jumbo Shrimp chilled on Ice served with Spicy Rémoulade Sauce, Horseradish, Tabasco and Lemon Wedges)

**Deviled Eggs** (Wonderful Whipped Eggs Filling topped with Chopped Chives and Paprika)

**Tomato, Basil and Mozzarella Bruschetta**  
(Great mix of diced tomatoes, chopped basil and diced mozzarella all mixed with Olive Oil a splash of balsamic, salt and pepper)

**Japanese Rice Cake with Sesame Tuna** (rare ahi tuna with chili aioli, tobiko and scallions)

**Profiteroles filled with basil chicken salad**  
(mini cream puffs filled with a savory chicken salad)

**Caponata Tartlets and Pine Nuts** (spiced eggplant, olive and caper relish with toasted pine nut purée)

**Cambozola en Croûte** (bite sized with port infused cranberry chutney and fresh thyme)

**Curried crab salad in Cucumber Cups** (lump crab, parsley, red onions, herbs and spices)

**Lobster & Avocado Salad in a Tortilla Cup**  
(butter poached lobster tossed with avocado and alfalfa)

**Cool Gazpacho and Bay Shrimp Shooters**  
(tomato-cucumber gazpacho with Tabasco)

**Belgium Endive stuffed with Marinated Feta, candied walnuts** (glazed w/ Balsamic-honey syrup)

**Asian Lamb "Gyros" with Tomato-Lime Tzatziki** (lamb sausage, romaine, stuffed in grilled pita)



## Hot Appetizers

**Stuffed Mushrooms with oven roasted vegetables and shredded cheese**

**Spicy Italian Sausage in Puff Pastry** (sausage, onions, garlic, parsley in flaky crust)

**Hawaiian coconut Shrimp with Mango glaze** (Large shrimp coated with coconut and panko and fried until golden)

**Sesame Chicken or Beef Satay** (glazed in our House made Teriyaki, green onions on a stick)

**New Orleans Crab Cake with Jalapeños Cream** (Shredded crab, herbs and spices)

**Apple Wood Smoked Bacon Wrapped Sea Scallops with Pumpkin Seed Pesto**

**Beef Tenderloin topped with Gorgonzola, tasted Walnuts and Currant Berry Drizzle on Crostini**

**Mini Bouchées with Wild Mushroom Filling** (Flaky shell w/sautéed mushrooms, herbs)

**Grilled Baby Lamb Chops with Pineapple Mango Chutney**

**Spicy Spinach-Artichoke Dip** (sautéed spinach, artichoke quarters, parmesan, Tabasco and cream)

**Bacon Wrapped Shrimp Skewers** (Smoky bacon wrapped plump shrimp, and lemon)

**Corn Macadamia nut Shrimp Fritter with Meyer Lemon Aioli**

**Sizzling Fried Rice Cake with Grilled Duck with Plum Ginger Glaze**

**Cedar Baked Salmon** (Honey & juniper glazed salmon baked on cedar paper, w/ tarragon Aioli)

**Crêpe Purses with Porcini Mushrooms** (crêpes filled with wild mushrooms, fresh herbs and cream)

**Risotto Balls with Tomato and Fontina** (Scented w/ basil & fire-roasted tomatoes stuffed w/ Fontina)

**Harissa Chicken with Minted Yogurt** (pita round topped w/ spiced chicken and fresh mint)

**Jerk Chicken Kebabs** (zesty Jamaican spices, red peppers and mango dipping sauce)

**Moroccan Lamb Lollipops** (Lamb meatballs rubbed with herbs and spices served with pistachio, lemon aioli in soft pita rounds)

**Piri Piri Chicken Drumettes** (chicken crusted in sweet African spices and served with crème Fraîche)

**Scallop BLT** (seared scallop stuffed w/ cherry tomato, crisp pancetta, radish sprouts and chipotle aioli)

**Baked Mini Beef Wellingtons** (Tender Fillet topped with Mushroom Duxelle in puff pastry)

**Slow Roasted Pork Empanadas** (Spiced pork, cilantro, & cheese, served w/guacamole)

**Tempura Alaska Crab Legs with Yuzu Ponzu Sauce** (long legs fried golden, served with fried basil)

**Three Cheese and Caramelized Onion Tarts** (layers of flavor, brie, blue, parm and onions)

**Classic Alsatian Quiche** (Onions, pancetta and gruyere cheese on puff pastry)

**Long Braised Oxtail Ragout with Crisp potato rounds** (potato crisps topped with oxtail and herbs)



## Appetizer Carving Stations & Interactive Stations

### Appetizer Carving Stations

#### **Oven Roasted Pork Loin with Chipotle Apricot Glaze**

(Cranberry chutney and oven fresh breads)

#### **Certified Angus Prime Rib**

(Creamy horseradish, Aus jus, and oven fresh breads)

#### **Bone-In Ham with Mesquite Honey Glaze**

(Honey Mustard, Pineapple Mango Chutney and oven fresh breads)

#### **Roasted Turkey Breast**

(Cranberry Chutney, turkey gravy and oven fresh breads)

### Interactive Stations

#### **Wild Mushroom Bar**

Beautiful display of wild forest mushrooms, ready for you to choose. Tell our chef how you like them cooked. Plated on top of creamy Italian polenta, delicious mashed potatoes or our unique gnocchi.

#### **Griddle Quesadilla station**

An interactive show of preparing crispy quesadilla to your liking, on our brick griddle.

Chose from a selection of: Shredded chicken, grilled beef, or pork carnita, spicy pepper jack and cheddar, Roasted Jalapenos, Pico de gallo, fresh made salsa and tomitillo salsa

Guacamole, Diced tomatoes, caramelized onions, tortillas, cilantro, sour cream, black olives, and green onions.

#### **Awh'shuck's Bar**

Flavorful oysters from different geographical locations. Opened by a chef in front of you, Served with a variety of condiments: Three kinds of oysters (can be): Fanny Bay, Totten Inlet, and Komomota. Condiments: Cocktail sauce, Mignonette sauce, citrus ponzu sauce, Bloody Mary shooters, and New Orleans mustard sauce

#### **Tuscan Table Pasta Station**

Journey through the world of pastas, with an incredible interactive spread of ingredient, prepared in front of you by our chefs. Choice of: Penne, Farfalle, and Fettuccini. Then choose your sauce: Rich Meat Bolognese with garlic and herbs, Creamy Alfredo with fresh Parmesan and garlic, Creamy Spanish Saffron sauce with fresh tomatoes, garlic white wine, & Basil Pesto, tope off with oven roasted vegetables