

A Sampling of Hors D' Oeuvres

PER DOZEN

SEAFOOD

	Market Price
Ceviché on Tostones	
Caicos Island Conch Fritters with Roasted Red Pepper Coulis	\$ 30.00
Hawaiian Tuna Tartare served with Guacamole, Applewood Smoked Bacon Butter, Citrus Zest And Scallion Oil on Plantain Chips	\$ 39.00
Smoked Mahi Mahi and Asparagus Tips	\$ 45.00
Red Stripe Beer Steamed Mussels	\$ 28.00
Curried Crab Cakes with Papaya Mango Salsa	\$ 48.00
Shrimp Tempura with Sweet Chilli Garlic Sauce	\$ 42.00

VEGETARIAN

Blue Cheese Stuffed Figs Wrapped with Pancetta And Served with a Balsamic Drizzle (Seasonal)	\$ 38.00
Green Apple & Brie Tartlets	\$ 28.00
Sun-Dried Tomato Tart with Caramelized Onion Marmalade And Goat Cheese	\$ 33.00
Corn Fritters with Roasted Red Pepper Coulis	\$ 28.00

MEAT & POULTRY

Oven Roasted Beef Tenderloin with Wild Mushroom Ragout	\$39.00
Australian Baby Lamb Chops with Minted Pepper Glaze	\$46.00
Cumin & Coriander Lamb Loin Skewers with Cucumber Sauce	\$42.00
Jerk Pork Skewers with Guava Glaze	\$32.00
Curried Beef Puff Pastry with Nutmeg Crème Fraîche	\$32.00
Braised Short Ribs on Truffle Crostinis	\$35.00
Jerk Chicken Skewers with Tamarind Glaze	\$24.00
Curried Chicken Puff Pastry with Nutmeg Crème Fraîche	\$28.00
Foie Gras Bites with Caramelized Orange Demi on Brioche Toast	\$95.00