

New Years Eve Party Platters

Hot and Cold Hors d'oeuvres

BBQ Pulled Pork \$30.00 per dozen

ON TOP OF A SWEET CORN PANCAKE

Mushroom Mornay \$30.00 per dozen

CRABMEAT AND GRUYERE CHEESE BAKED IN PETITE MUSHROOM CAPS

Baby Lamb Chop \$45.00 per dozen

WITH A MINTED GREMOLATA

Grilled Portobello Quesadilla \$30.00 per dozen

IN A GRILLED FLOUR TORTILLA WITH A BLEND OF CHEDDAR AND MONTEREY JACK CHEESES AND SERVED WITH A

CHIPOTLE SOUR CREAM

Crab Cake Sliders \$30.00 per dozen

PANKO CRUSTED MARYLAND STYLE CRABCAKE ON A MINI BRIOCHE ROLL WITH MICRO GREENS

AND A SAFFRON AIOLI

Smoked Salmon Tea Sandwich \$30.00 per dozen

SERVED ON PUMPERNICKEL BREAD WITH SPROUTS, CUCUMBER AND

A DILL CRÈME FRAICHE

Tandoori Grilled Shrimp Skewer \$35.00 per dozen

SERVED WITH A YOGURT-CILANTRO DIPPING SAUCE

Mini Grilled Cheese \$25.00 per dozen

BITE SIZE GRILLED CHEESE WITH A TOUCH OF WHITE TRUFFLE ESSENCE

Fresh Mozzarella Bruschetta \$30.00 per dozen

FRESH MOZZARELLA WITH FIRE ROASTED RED PEPPERS ON A FOCCACIA CROSTINI WITH A BASIL PESTO-OLIVE OIL

DRIZZLE

Grilled Herb Marinated Skirt Steak \$30.00 per dozen

ON A GARLIC CROSTINI WITH A CHIMMICHURRI SAUCE

Pan Seared Rare Ahi Tuna \$30.00 per dozen

ON A WONTON CRISP WITH AN ASIAN SLAW

Mini Beef Wellington \$30.00 per dozen

WRAPPED IN PUFF PASTRY WITH A MUSHROOM DUXELLE

Pretzel Crusted Chicken Meatballs SERVED WITH A DIJON SAUCE **\$30.00 per dozen**

Mini Chicken Empanadas SERVED WITH SOUR CREAM AND SALSA **\$30.00 per dozen**