



## *Cold Hors d'Oeuvres*

*10 guest minimum*

*Priced per person*

- Caprese Skewers: Fresh Mozzarella Cheese, Sundried Tomato, Artichoke Heart & Kalamata Olive **\$4.00**
- California Sushi Rolls **\$4.00**
- Spicy Tuna Rolls **\$4.25**
- Cucumber & Avocado Rolls **\$3.25**
  - Hand-Rolled served with Wasabi, Pickled Ginger & Soy Sauce
- Black Tiger Shrimp Cocktail **\$5.00**
- Chilled Crab Claws with Fresh Lemon & Cocktail Sauce **\$5.00**
  
- Ahi Tuna Pica: Marinated & Seared served on Wonton Crisps with Avocado & Soy Glaze **\$3.50**
- Classic Deviled Eggs **\$2.00**
- Fresh Vietnamese Spring Rolls: Rice Paper filled with Baby Greens, Fresh Mint, Rice Noodles, Mango, Sweet Red Pepper & Japanese Ebi Shrimp with Nuoc Cham & Spicy Peanut Sauces. Attendant is required. **\$4.25**
- Caponata Cucumber Cups **\$2.75**
- Lavosh Pinwheels: Fresh Lavosh topped with Turkey, Ham or Mediterranean Vegetables & Savory Spreads, sliced into Petite Pinwheels **\$3.25**
  
- Smoked Salmon Gougeres: Asiago Cheese Phyllo filled with Smoked Salmon Mousse **\$4.00**
- Mission Figs stuffed with Herbed Boursin Cheese (*Seasonal*) **\$3.00**
- Prosciutto Wrapped Asparagus **\$3.00**
- Lemon Bruschetta with Roasted Peppers & Feta Cheese **\$2.75**