

HORS D'OEUVRES

WARM

WOOD FIRED PRAWNS chili aioli
MINI CRABCAKES chipotle aioli, lime cilantro sauce
POTATO-MUSHROOM CROQUETTES chive-mustard cream
THAI CHICKEN SPRING ROLLS sweet chili lime and hoisin peanut sauces
LAMB CHOP LOLLIPOPS port wine demi-glace
CHICKEN SATAY tamarind peanut sauce
FRIED VEAL DUMPLINGS soy ginger essence
PORTOBELLO MUSHROOM PIZZETTA roasted garlic cream
GRILLED CHICKEN PIZZETTA smoked mozzarella, red onion, hoisin barbeque sauce

COLD

CHILLED SHRIMP traditional cocktail sauce and cajun remoulade
SMOKED SALMON PUMPERNICKEL red onion-caper sour cream
POACHED PRAWNS AND VEGETABLES belgian endive
BRUSCHETTA tomato, basil, fresh mozzarella
TUNA SASHIMI wonton crisps, pineapple relish
CALIFORNIA ARTISANAL CHEESE PLATE