

COLD HORS D'OEUVRES *Sold by the dozen.*

Orange Glazed Lobster with Shaved Fennel and Candied Lemon served in Belgian Endive Leaves
\$36.00

Chilled Gulf Prawns with Cocktail Sauce
\$33.00

Pacific Rim Style Ahi Poki with Smashed Avocado and Tobiko
\$36.00

Peppered Beef Tenderloin with Pickled Shallots and Horseradish Aioli served on Root vegetable chips
\$33.00

Roasted Garlic Confit Crostini with Fresh Strawberries and Whipped Cambozola Cheese
\$30.00

Smoked Salmon Rosettes with Cucumber Salsa and Chipotle Crème Fraiche
\$30.00

Assorted Bruschetta ~ Sun-Dried Tomato Parmesan, Kalamata Olive Tapenade, Artichoke
\$21.00

HOT HORS D'OEUVRES *Sold by the dozen.*

Crisp Coconut Prawns with Citrus Chili Dipping Sauce	\$33.00
Jumbo Bacon Wrapped Prawns.....	\$33.00
Garlic Crab Cakes with Creole Aioli.....	\$30.00
Stuffed Dungeness Crab Mushrooms.....	\$27.00
Chicken Saté with Roasted Thai Peanut Sauce.....	\$21.00
Caramelized Onion and Gruyere Tartlet.....	\$24.00
Chimchuri Beef Kabobs with Fire Roasted Chipotle Aioli.....	\$24.00
Firey Mongolian Meatballs with Hoisin Barbecue Glaze.....	\$21.00
Vegetable Egg Rolls with Sweet Chili Sauce and Shaved Garlic.....	\$18.00
Spanakopita with Goat Cheese and Spinach.....	\$18.00
Ozarks Forest Mushrooms and Braised Leek Tart with Goat Cheese.....	\$26.00
Missouri Beef Sliders with Horseradish Honey Mustard Sauce.....	\$30.00