

< COCKTAIL RECEPTION >  
HORS D'OEUVRES

< COLD >

Gazpacho "Shooters" \$1.00

Classic Shrimp Cocktail \$2.75

Figs Stuffed with Blue Cheese and Wrapped in Prosciutto \$2.75

Roasted Garlic Hummus & Toasted Chick Peas on a Pita Chip \$0.75

Tuna Tartar on Cucumber with Crème Fraiche and Wasabi Caviar \$2.25

Sliced Hangar Steak & Horseradish Mayonnaise on a Toasted Crostini \$1.75

Smoked Salmon, Cream cheese, and Onion on Pumpernickel Crostini \$2.25

Seared Ahi Tuna on Black Pepper Cracker with a Teriyaki Glaze \$2.25

Duck Liver Pate on Toasted Flatbread (or Cucumber) \$1.25

Fresh Fruit Kabobs with a Tahini Yogurt Dip \$1.25

Fresh Vegetable Spring Rolls \$1.25

Tomato Bruschetta \$0.75

< WARM >

Kobe Beef Mini Sliders \$2.75

Black & Blue's Famous Kobe Beef "Meatballs" \$1.50

Grilled Lamb-chop "Lollipops" with a Mint Jelly Demi-glace \$2.25

Braised Shortrib & Mushroom Duxelle with Tellagio Cheese "Quesadilla" \$1.75

Blackened Scallops & Avocado Puree on Crispy Chip \$2.75

Pigs in a Blanket with Honey Mustard \$1.25

Goat Cheese soufflé with Chive \$1.25

Potato and Chorizo Croquettes \$0.75

Beef "Sliders" with Cheese \$2.25

FOR ALL EVENTS A 20% FOOD SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE APPLIED

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HORS D'OEUVRES STATIONS

“Tea” Sandwiches, Assorted Turkey, Ham, and Chicken Salad \$5.50

Seafood Raw-bar with Shrimp, Oysters, Clams, Crab, and Lobster \$10.75

Antipasto with Assorted Meats, Marinated Vegetables, and Breads \$4.75

Cheese and Cracker Display with 3 types of Cheeses, Grapes, and Assorted Crackers \$3.75

Mini Beef Sliders, with Cheese and Traditional Accompaniments \$2.25

Sushi Rolls, with a Mixture of Vegetarian, Salmon, and Tuna,  
Served with Traditional Accompaniments \$9.75

Crudite Display with Assorted Fresh Seasonal Vegetables  
and a House-made Ranch Style Dip \$2.50

Seasonal Fruit Display with Yogurt Dip \$2.75

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