

HORS D'OEUVRES MENU

Tier I (\$36 per dozen)

Cornbread Stuffed Mushroom Caps
Feta Avocado Tortilla Crisps
Tropical Fruit Phyllo Cups
Caprese Skewers
Twice Baked Bliss Potatoes
Cheddar Stuffed BBQ Meatballs
Beet Hummus Cucumber Cups
Buffalo Blue Cheese Dip
Crispy Curry Chick Peas

Tier II (\$72 per dozen)

Sugar Bacon Sticks
with Blue Cheese Cucumber Aioli
Mojo Pork Empanadas
Tai Chili Wonton Cups
Greek Turkey Brochettes
Curry Deviled Eggs
BBQ Pulled Pork Egg Rolls
Deep Fried Baby Back Ribs
Black Bean Tostones
with Cumin Sour Cream
Sopressata Cornette

Tier III (\$108 per dozen)

Prosciutto Buffalo Mozzarella Pinwheel
Citrus Braised Duck
with Maple Arugula on Corn Berlini
Olive Oil Fingerling Potato Dill Crème Fraiche
Caviar
Beef Tartare with Aioli
Walnut and Triple Cream Brie Tartlet
Sesame Phyllo Crusted Prawn
New Zealand Lamp Lollipop Mint Infused Raita
Sesame Crusted Ahi Tuna Summer Roll