

HORS D'OEUVRES

LCA FAVORITES

Kobe Beef Sliders Station

Assortment of caramelized onion; creamy gorgonzola;
avocado & apple smoked bacon
(served on mini sesame buns - \$2.75 each)

Mini Duck Confit & Gruyere Reuben on Toasted Rye (\$2.00 each)

**"The Tasting Wall of Spoons" featuring Ahi Tartare
with Avocado Mousse (120 tasting spoons - \$95.00)**

Crab Claws, served with cocktail sauce & tartar
sauce (\$39 per pound)

The Cheese Fondue Pot (Raclette, Comte,
Emmental) with Crunch Baguette
(\$30 per pound)

Imported Cheese Platter

with Fruit Compote, Nuts, Dried Fruits, Grapes &
Crunchy Baguette (\$25-\$45 per pound)

Poached Jumbo Prawns served with Duo of
Cocktail Sauces (\$35 per pound)

Smoked Salmon Platter

with Chive Sour Cream, Red Onions, Capers, Bagels
& Lemon Wedges (\$28 per pound)

Braised Short Rib Bourguignon in Mini French
Bread Cup with Apple Smoked Bacon
(\$3.25 each)

Jamaican Jerk Pulled Pork Slider on Sesame Bun
with Fresh Ginger Slaw (\$2.75 each)

Assortment of Petit Four & Mini Tarts (\$1.25 each)

THE SHOT GLASS COLLECTION

\$1.25 each

(all soups are served chilled)

Roasted Pepper Gazpacho & Brunoise of Cucumber
Potato & Leek Vichyssoise *with* Chive Crème Fraiche
Cucucumber Soup *with* Passion Fruit Coulis
Avocado-Lime Soup *with* Smoked Paprika

San Marzano Tomato Soup *with* Basil Oil
Watercress Soup *with* Dijon Crème Fraiche
Golden Beet and Sherry Soup
with Cumin Sour Cream