

HORS D'OEUVRES

PREMIUM SELECTIONS

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| Tortilla Espanola <i>with</i> Roasted Red Bell Pepper | Homemade Duck Confit, Walnut
& Shallot in Butter Lettuce on a Spoon |
| Mini Mozzarella, Basil & Cherry Tomato Caprese | Mini Baked New Potatoes
<i>with</i> Chives Sour Cream & Salmon Caviar |
| Grilled Zucchini Roll <i>with</i> Herbs Goat Cheese | Onion Tart "Pissaladiere" <i>with</i> Olives & Anchovies |
| Baked Imported Pitted Date Wrapped in Bacon | Baked Phyllo Cup <i>with</i> Mushroom Duxelle & Fontina cheese |
| Belgium Endive <i>with</i> Blue Cheese or Goat Cheese Mousse | Cantaloupe Melon Wrapped in Prosciutto Ham |
| Signature Turkey Meatball <i>with</i> Tarragon Cream Sauce | Roasted New Potatoes <i>with</i> Spanish Chorizo
& Paprika Sour Cream |
| Humboldt Fog Mousse on Baguette <i>with</i> Fruit Jam | Spicy Lamb Meatballs in a Tomato-Oregano Sauce |
| Petite Tomato-Pesto Puff Pastry Pizza | Caramelized Onion & Dijon Tart <i>with</i> Fresh Mint |
| Baked Brie on Baguette <i>with</i> Apple-Black Pepper Compote | Imported Gruyère Cheese "Gougère" Puff |
| Mini Ham & Gruyere Cheese "Parisian Croque Monsieur" | Spanish Tortilla <i>with</i> Mushroom, Garlic & Thyme |
| Roulade of Chicken, Olive Tapenade
& Fresh Herbs in Brick Pastry | Cucumber Round <i>with</i> Smoked Shrimp Salad and Lime Segment |
| "Delicias de Queso" Manchego Spanish Tapas | Italian Spicy Sausage Crostini <i>with</i> Flat Leaf Parsley |
| Signature Salmon "Rillettes" <i>with</i> Green Peppercorn on Baguette | Paprika and Prosciutto Puff Pastry "Twirl" |
| Crostini with Roasted Tri-tip, Arugula & Dijon Mustard Sauce | |

DELUXE SELECTIONS

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| Mini Crab Cake <i>with</i> Tartar Sauce "On Spoon" | Phyllo Cup filled <i>with</i> Shrimp Salad "Riviera" |
| Bacon Wrapped Scallops, Roasted Garlic-Herb Sauce | Beef Tenderloin Brochette <i>with</i> Cabernet Sauvignon Sauce |
| Grilled New Zealand Lamb Chops, Thyme "Au Jus" | Ahi Tartare <i>with</i> Avocado Mousse "On Spoon" |
| Smoked Salmon Canapés <i>with</i> Lime Segments | Crostini <i>with</i> Mini Ratatouille & Grilled Lamb Loin |

Selection of Laguna Culinary Arts Maki-Sushi

Choose the hors d'oeuvres to fit your taste and budget

We recommend 6 to 8 hors d'oeuvres per hour per person

Price of hors d'oeuvres varies based on your selection & quantity required (\$14 to \$35/person)

