

**PRIVATE DINING**  
**PASSED APPETIZERS**

|   | Each             | Dozen |
|---|------------------|-------|
| Mediterranean Crostini<br>Toasted baguette with fresh Bruschetta Cruda<br>and Olive Tapenade  | 1.75             | 21.   |
| Mini Puff Pastry with Caramelized<br>Onion and Fromage Blanc  | 2.50             | 30.   |
| Pacific Oysters<br>Freshly shucked oysters on the half shell, served<br>with house-made mignonette sauce.   | 2.75             | 33.   |
| Teri Bites<br>Tender cuts of USDA Prime New York Steak skewered<br>with red bell pepper and onion and finished with house<br>made teriyaki sauce. | 3.00             | 36.   |
| Prawn Shrimp with Dill and<br>Cream Cheese on Cucumber  | 3.00             | 36.   |
| Filet on Brioche with Béarnaise   | 3.50             | 42.   |
| House-Cured Gravlox<br>House-cured king salmon with sliced cucumber and<br>daikon sprouts with toast points, mustard, and citrus vinaigrette.     | 3.50             | 42.   |
| Shrimp Cocktail<br>Large white Mexican prawns poached in court bouillon<br>served chilled with house-made cocktail sauce.                         | 3.50             | 42.   |
| Steak Tartare<br>Raw filet with capers, shallots and chives on toast.   | 3.50             | 42.   |
| Ahi Tuna Tartare<br>Served on a crispy wonton.  | 4.00             | 48.   |
| Beef Sliders<br>Mini burger with cheddar cheese, red onion and pickle.  | 3.50             | 42.   |
| Lollipop Lamb Chops<br>Pan-seared New Zealand lamb chop served with<br>an apple-mint chutney.   | 6.50             | 78.   |
| Cheeseboard<br>Imported and domestic cheeses with fresh fruit<br>assorted crackers and fresh baguette.  | 125.00/serves 20 |       |