

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

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