

Hors d'oeuvres

Displayed Upon Boarding

Artisan, Imported and Domestic Cheese Display

with Assorted Crackers and Breads

Mediterranean Platter

with White Bean Hummus, Tabouli, Olives, Feta Cheese and Pita Bread

Antipasto Platter

Italian Cheeses, Prosciutto, Salami, Artichoke Hearts, Marinated Olives, Tomatoes with Focaccia and Flatbread

Vegetarian

Crostini with Grilled Vegetable Ragout, Goat Cheese and Roasted Pepper Coulis
Fresh Vietnamese Spring Rolls with Cilantro, Mint, Rice Noodle with Sweet Chili Sauce
Vegetable Ratatouille on a Potato Round with Goat Cheese

Vegetarian ~ Warm from the Oven

Crostini with Fresh Gorgonzola, Pear Slices, and Grilled Red Pepper
Wild Mushroom Ragout in Puff Pastry
Filo Tart with Asparagus and Gruyere Cheese

Meat

Peppered Beef Tenderloin on Potato Pancake
Stuffed Mushrooms with Italian Sausage, Pesto and Asiago
Smoked Duck on a Crepe with Apricot, Jalapeño and Chives
Red Wine Marinated Flank Steak Crostini topped with Salsa Verde
Shrimp and Andouille Sausage Skewers

Seafood

Dungeness Crab Cakes with Jalapeno Tarter
Jumbo Prawns Fresh Lemon, Horseradish Cocktail sauce (3 per order)
House-Cured Salmon on Dark Rye with Cucumber Salad & Caper-Chive Crème Fraiche
Belgian Endive Cups with Dungeness Crab Salad and Lemon Aioli
Fresh Sea Scallops with Bacon and Water Chestnut
Smoked Salmon Tartlet with Capers and Fresh Dill
Stuffed Yukon Potatoes with a Smoked Salmon topped with Tobiko Caviar
Seared Ahi Tuna topped with Wasabi, Nori Caviar on Seasoned Rice Cake

Sushi Selections

Served with Pickled Ginger, Wasabi & Soy Sauce
Assorted Rolls and Nigri to include, California, Spicy Tuna & Caterpillar Rolls, Hamachi (yellowtail),
Maguro (tuna), and Sake (salmon), Unagi (grilled eel)

Dim Sum ~ presented in Steamer Baskets

Potstickers, Spring Rolls, Chicken and Shitake in Siu Mai Wrappers
with Soy and Sweet Chili Sauce