



RESTAURANT

**Hors D'oeuvres 2008**

Items are priced per person

**Assorted Cheeses and Fresh Fruit**

Crackers, Dried Berries, Assorted Nuts

**Applewood Smoked Duck Breast**

Toasted Baguette, Cranberry, Butternut Squash Relish

**Restaurant O Beef Sliders**

Petite Rolls, Herb Mayo, Red Onion Confit

**Togarashi Seared Tuna**

Wasabi Rice Cracker, Chile Cream, Wakame Salad

**Jalapeno and Ginger Roasted Pork Loin**

Petite Rolls, Cilantro-Lime Aioli, Pineapple Chutney

**Grilled Beef Tenderloin**

Petite Rolls, Truffle-Rosemary Aioli, Red Onion Confit

**Roasted Roma Tomato Crostini**

Olive Tapenade, Parmesan, Candied Orange

**Fried Calamari**

Sambal Aioli, Scallion, Sweet Soy

**Vegetable Spring Rolls**

Sweet Chile Vinaigrette

**Buffalo Sliders**

Chipotle BBQ, Grilled Shiitake Relish

**Blue Crab Risotto Croquettes**

Remoulade Dipping Sauce

**Venison-Blueberry Sausage Mini Biscuits**

Apple-Juniper Butter

**Cajun Crab Dip**

Toasted Garlic Crostinis

**Spinach-Artichoke Dip**

Smoked Paprika Dusted Pita Chips, Dried Olives

**Beef Tenderloin Satays**

Thai Peanut Sauce, Scallion

**Vanilla Roasted Scallop**

Grilled Polenta Cake, Green Apple-Fennel Slaw

**Smoked Seafood Display**

Whole Atlantic Salmon, P.E.I. Mussels, Littleneck Clams, Tiger Shrimp  
Served with Traditional Garnishes

**Sushi Tower Display**

Served with Pickled Ginger, Wasabi, and Soy

**Truffled Popcorn**

Spicy Herb Salt, Parmesan

**Hand Cut Potato Chips**

Blue Cheese Fondue

**Duck Confit Bruschetta**

Roasted Pepper Puree, Basil-Garbanzo Bean Salad

**Roasted Garlic Hummus**

Smoked Paprika Dusted Pita Chips

**Assorted Tartlets and Truffles**