



Sea Oaks 2009 White Glove Butler Hors d'Oeuvres

Cold Hors d' Oeuvres

Emerald Asparagus Wrapped in Prosciutto
Buckwheat Blini with Crème Fraiche and Caviar
Red Bliss Potatoes with Sour Cream, Bacon, and Scallions
Spicy Tuna Sashimi in a Cucumber Cup
Baby Endive with Smoked Salmon and Chevre
Baby Tomatoes Stuffed with Blue Cheese
Scallops Ceviche over Grilled Pineapple
Beef Tataki served in a Ponzu Sauce
Snow Pea Wrapped Shrimp
Goat cheese Crostini
Bruschetta on a Garlic Crostini
Horseradish Encrusted Filet on Garlic Crostini
Cucumber Cup with Salmon Mousse
Basil Marinated Fresh Mozzarella and Tomato Skewer

Hot Hors d' Oeuvres

Gourmet Cocktail Franks ~ Brie and Raspberry Phyllo Crisp
Mushroom Caps Stuffed with Crabmeat ~ Beef Wellington Encroute
Chicken Satay ~ Potato Pancake ~ Shrimp Spring Rolls
Lobster Puffs ~ Peeky-Toe Crabcakes ~ Shrimp Lollipops
Spicy Vegetable Cakes ~ Smoked Chicken Cornucopia
Bay Scallops Wrapped in Bacon ~ Lobster or Chicken Quesadilla
Coconut Chicken or Shrimp ~ Porcupine Chicken
Sausage & Mozzarella Rolls ~ Spinach & Feta Spanikopitas
Moroccan Salmon Skewer ~ Tempura Vegetables ~ Cheese Puffs
~ Marinated & Grilled Lamb Chop (upcharge \$2.00 pp) ~ Hawaiian Chicken Kabobs
Pineapple Wrapped in Bacon ~ Clams Casino ~ Japanese Steak Rolls

\$10.00 Per Person

White Glove Butlerved Hors d'Oeuvres for One Hour

Price subject to 7% NJ State Sales Tax

And 20% Service Charge