

Sea Oaks

White Glove Butler Hors d'Oeuvres

Cold Hors d' Oeuvres

Emerald Asparagus Wrapped in Prosciutto
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 Bleu Cheese
Scallops Ceviche with 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
Potato Pancake ~ Shrimp Spring Rolls
Lobster Puffs ~ Crabcakes ~ Spicy Vegetable Cakes
Scallops Wrapped in Bacon ~ Lobster or Chicken Quesadilla
Coconut Chicken or Coconut Shrimp
Sausage & Mozzarella Rolls ~ Spinach & Feta Spanikopitas
Moroccan Salmon Skewer ~ Tempura Vegetables
Cheese Puffs ~ Marinated & Grilled Lamb Chop (upcharge \$3.00 pp)
Pineapple Wrapped in Bacon ~ Clams Casino ~ Japanese Steak Rolls

\$13.00 per person - Choice of eight Hors d' Oeuvres
White Glove Butlered Hors d'Oeuvres for One Hour

Plus NJ State Sales Tax And 20% Service Charge