

## Hors d'Oeuvres

SHRIMP COCKTAIL • \$36 DOZ SESAME SEARED TUNA ON ENGLISH CUCUMBER \$42 DOZ MINIATURE LOBSTER AND CRAB CAKES • \$51 DOZ FRESH TOMATO AND MOZZARELLA CROSTINI • \$23 DOZ SLICED SIRLOIN CROSTINI WITH ROQUEFORT AND BALSAMIC ONIONS • \$38 DOZ WILD MUSHROOM AND BOURSIN CROSTINI • \$23 DOZ PROSCIUTTO AND FIG CROSTINI • \$23 DOZ SEA SCALLOPS WRAPPED WITH PROSCIUTTO • \$44 DOZ CRISPY LOBSTER FRITTERS • \$34 DOZ SMOKED NORWEGIAN SALMON ON ONION PITA CRISPS • \$29 DOZ LOLLIPOP LAMB CHOPS WITH 12-YEAR AGED BALSAMIC • \$56 DOZ THE GRILLE'S STEAK TARTARE • \$34 DOZ

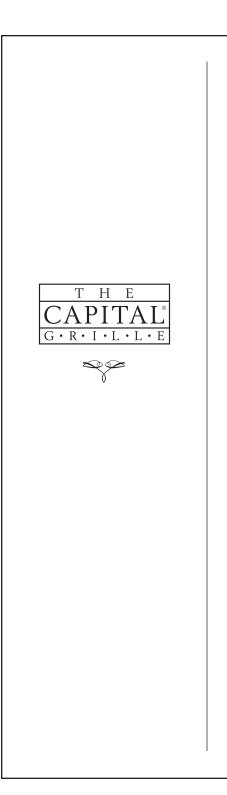
Display Platters

CHEF'S SELECTION OF CHILLED SEAFOOD – SHRIMP, OYSTERS, LOBSTER, AND KING CRAB \$96 SERVES SIX GUESTS

> Imported and Domestic Artisanal Cheeses \$7 Per Guest

Fresh Seasonal Vegetables Lightly Grilled \$6 Per Guest

NOT INCLUSIVE OF TAX OR GRATUITY



# Hors d'Oeuvres Lackages

#### \$10 PER PERSON (SELECT THREE)

Smoked Salmon on Onion Pita Crisps Wild Mushroom Crostini Prosciutto and Fig Crostini Tomato and Fresh Mozzarella Crostini

### \$15 per person (Select Three)

The Grille's Steak Tartare Risotto Fritters with Fresh Mozzarella and Prosciutto Sliced Sirloin Crostini with Roquefort and Balsamic Onions Crispy Lobster Fritters

# \$20 PER PERSON (SELECT THREE) SHRIMP COCKTAIL LOLLIPOP LAMB CHOPS WITH 12-YEAR AGED BALSAMIC SEA SCALLOPS WRAPPED WITH PROSCIUTTO MINIATURE LOBSTER AND CRAB CAKES NOT INCLUSIVE OF TAX OR GRATUITY