



## *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

RISOTTO FRITTERS WITH FRESH MOZZARELLA AND PROSCIUTTO • \$27 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 Packages*

### **\$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