



## 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