



## PASSED HORS D'OEUVRES / RECEPTION

Estimate 3 - 4 pieces per guest for pre-dinner reception

Estimate 6 - 8 pieces per guest for hors d'oeuvres reception only

### FROID {COLD}

**French Kisses** Foie Gras Stuffed Black Figs Soaked in Cognac \$36/Dozen

**Steak Tartare** on Gaufrette Potatoes \$36 /Dozen

**House Smoked Salmon** with French Grain Mustard, Black Pepper and Lemon \$24 /Dozen

**Country Duck Pâté** Dijon Mustard on Brioche Toast \$24/Dozen

**Salmon Mousse** Caviar on Dill Crepe \$24/Dozen

**Black Olive Tapenade** on French Baguette \$18/Dozen

**Shrimp Salad** on English Cucumber \$18/Dozen

### CHAUD {HOT}

**Australian Lamb Lollipops** with Mint Pistou \$54/Dozen

**Mini Beef Wellington** in Phyllo with Mushroom Duxelle \$42/Dozen

**Crispy Shrimp Amandine** with Remoulade \$42/Dozen

**Seared Beef Satay** Sweet Demi Glaze \$42/Dozen

**Skewered Peppered Shrimp** Pistou \$36/Dozen

**Mini Chicken Cordon Bleu** with Mornay Sauce \$30/Dozen

**Pissaladiere** with Nicoise Olives, Goat Cheese and Caramelized Onions \$24/Dozen

**Petit Quiche Lorraine** \$24/Dozen

**Warm Goat Cheese** with Fresh Herbs on Sourdough \$18/Dozen

**Gougères** – Scallion Cheese Puffs \$12/Dozen