

Top of the Hub & Skywalk

Hors D'Oeuvres

COLD

Prices are based on 100 pieces passed butler style

<i>Tartar of Yellowfin Tuna & Cured Lemon Canape</i>	<i>\$325</i>
<i>Large Gulf Shrimp with Spicy Cocktail Sauce</i>	<i>\$375</i>
<i>Chilled Lobster & Avocado Canape with Mango Salsa</i>	<i>\$350</i>
<i>Prosciutto Wrapped Melon with Creme Fraiche</i>	<i>\$300</i>
<i>Smoked Duck on Raisin Walnut Bread with Quince Jelly</i>	<i>\$325</i>
<i>California Roll with Crabmeat, Avocado and Ginger Soy</i>	<i>\$350</i>
<i>Spicy Tuna Sushi on Sticky Rice</i>	<i>\$350</i>
<i>Smoked Salmon Roulade with Herb Cream Cheese</i>	<i>\$325</i>
<i>Grilled Asparagus Spear wrapped in Prosciutto</i>	<i>\$300</i>
<i>Tartar of Beef in Cucumber Cup with Red Onion*</i>	<i>\$325</i>
<i>Stuffed Cherry Tomato with Shrimp Mousse</i>	<i>\$325</i>
<i>Blue Point Oyster in Asian Spoon with Lemon Pesto</i>	<i>\$300</i>
<i>Asian Duck wrapped Rice Paper Parcel with Hoisin</i>	<i>\$300</i>
<i>Jonah Crabmeat Cucumber Cups</i>	<i>\$350</i>
<i>Smoked Salmon Blinis with Boursin & Dill Mousse</i>	<i>\$300</i>
<i>Fingerling Potato with Caviar & Crème Fraiche</i>	<i>\$300</i>
<i>Polenta cake with Sun Dried Tomato</i>	<i>\$300</i>
<i>Roasted Eggplant & Mascapone Cheese on Grilled Flatbread</i>	<i>\$275</i>
<i>Chardonnay Grape rolled in Blue Cheese & Pitachio</i>	<i>\$275</i>
<i>Misson Figs Stuffed with Gorgonzola</i>	<i>\$275</i>
<i>Boursin Stuffed Poached Baby Pears</i>	<i>\$300</i>

A 14% gratuity 6% taxable administrative fee and a 5% state tax will be added

HOT

Prices are based on 100 pieces passed butler style

<i>Asian Barbequed Shrimp with Tropical Fruit Sauce</i>	<i>\$375</i>
<i>Tempura Cod Fish, on Waffle Crisp with Remoulade</i>	<i>\$350</i>
<i>Scallops Wrapped in Bacon</i>	<i>\$300</i>
<i>New England Crabmeat Cake with Roasted Red Pepper</i>	<i>\$300</i>
<i>Crab Rangoon with Ginger Soy Sauce</i>	<i>\$275</i>
<i>Sauteed Sea Scallop with Sweet Chili</i>	<i>\$300</i>
<i>Coconut Chicken with Sweet Plum Sauce</i>	<i>\$275</i>
<i>Lobster Bisque Soup Cup with Passion Fruit Cream</i>	<i>\$300</i>
<i>Beef Empanada with Cilantro Crème Fraiche</i>	<i>\$300</i>
<i>Chicken Satay with Spicy Peanut Glaze</i>	<i>\$275</i>
<i>Cremini Mushroom Stuffed with Brie Cheese</i>	<i>\$275</i>
<i>Fried Duck Spring Roll with Hoisin</i>	<i>\$300</i>
<i>Curry Chicken Stuffed Wonton</i>	<i>\$275</i>
<i>Grilled Baby Lamb Chops with Candied Lemon Zest</i>	<i>\$375</i>
<i>Grilled Swordfish & Pineapple with Citrus Vinaigrette</i>	<i>\$300</i>
<i>Steamed Pork Dumpling with Ginger Soy</i>	<i>\$275</i>
<i>Mini Sirloin Burger with Spicy Ketchup</i>	<i>\$350</i>
<i>Mushrooms with Crabmeat Stuffing</i>	<i>\$300</i>
<i>Goat Cheese Crisp with Mushroom Ragout</i>	<i>\$275</i>
<i>Grilled Vegetable Focaccia with Garlic & Olive Oil</i>	<i>\$275</i>
<i>Flaky Three Cheese Phyllo</i>	<i>\$275</i>
<i>Vegetable Tempura with Ginger Soy</i>	<i>\$275</i>
<i>Calamata Olive & Cheese Tarlet</i>	<i>\$275</i>
<i>Sun Dried Tomato Quiche</i>	<i>\$275</i>

A 14% gratuity, 6% taxable administrative fee and 5% State tax will be added ***2/08***