

## Flambe Gourmet

### Horsd'oeuvres Buffet Menu Pricing- per piece by the dozen

beef tenderloin canapés with horseradish crème fraîche- 1.75

charred pork tenderloin on a jalapeño corn cake- 1.50

smoked salmon roulades with cucumber and scallion cream cheese- 1.30

gazpacho shots in cucumber cups- 1.00

smoked trout on a pumpernickel crisp- 1.20

wild mushrooms on crostini- 1.20

pork tenderloin with garlic aioli served on a crostini- 1.45

cherry tomatoes stuffed with pesto, fresh mozzarella and balsamic reduction- 1.00

spinach and feta triangles- 1.50

asparagus and Swiss tartlets- 1.00

fresh tomato tartlets- 1.00

wild mushrooms in filo- 1.35

apricot fennel and gruyere filo cups- 1.20

grilled vegetable or chicken quesadillas with guacamole and salsa- 2.00

chicken tenderloin satays with peanut dipping sauce- 1.00

parmesan potato cups with prosciutto and garlic- 1.20

fig jam & st. andre tartlets with toasted coconut- 1.75

coconut chicken skewers with spicy mango puree- 1.50

chili marinated shrimp and pineapple on lemon grass skewers- 2.00

grilled chive and red pepper polenta topped with sautéed spinach and warm chevre- 1.70

ricotta pesto crescents- 1.50

chicken tarragon salad in endive spears- 1.30

shrimp salad in cucumber cups- 1.50

smoked salmon canapés with lemon dill crème fraîche- 1.70

jumbo shrimp with cocktail sauce- 1.00

sushi tuna roulades with wasabi aioli- 2.00

crab and avocado stuffed cherry tomatoes- 1.75

baby new potatoes with caviar and crème fraîche- 1.60

smoked salmon with dilled devonshire cream in a phyllo cup with capers and scallion- 1.30

prosciutto arugula roulades- 1.50

seared scallops in cucumber cups with shiitake mushrooms and vermouth drizzle- 2.50

great hill bleu cheese with apples, spiced walnuts on a Belgian endive leaf with pear puree- 1.35

charred pork tenderloin & fig puree served on a sweet potato crisp- 1.50

potato pancakes with raspberry applesauce- 1.20

vegetable spring rolls with sweet chili sauce- 1.00

brie & pear pockets with spicy pecans- 1.50

chicken or vegetable pan seared dumplings with soy ginger dipping sauce- 1.00

mini crab cakes with remoulade- 2.00

grilled lime marinated scallops- 1.50

peking duck wraps- 2.00

tandoori shrimp with apricot-curry glaze- 2.00

grilled pesto shrimp with saffron aioli- 2.25

crab cakes with roasted corn and jalapeño sauce- 2.45

macadamia nut chicken with a plum-mustard sauce- 1.65

crabmeat salad in endive spears- 2.00

lobster salad in cherry tomatoes- 1.75

pepper crusted rare tuna on fresh water chestnut with ginger-lime crème fraîche- 2.00

beef tenderloin on a pommes frites crisp with watercress crème fraîche- 1.65

fresh fig with prosciutto, stuffed with goat cheese and wrapped in maple bacon with balsamic reduction- 1.85

crab claws with chipotle-orange aioli- 2.50

rare tuna on a gingered sweet potato cake with five-onion relish- 2.40

grilled lamb noisette on olive crostini w. roasted garlic puree, red pepper and chives- 2.80

profiteroles with assorted fillings:

curried chicken, curried shrimp, lobster sherry, scallop parmesan, prosciutto & blue cheese, fig & apple, beef-geese liver & mushroom- 2.50

assorted nigiri and maki sushi with ginger, wasabi and soy- 3.00

grilled sirloin wrapped asparagus with boursin- 2.50

maple glazed scallops in bacon- 2.30

grilled marinated jumbo shrimp- 2.00

grilled sea scallops, marinated in orange, ginger and soy and wrapped in snow peas- 2.50

grilled hoisin duck on an angel hair pancake with caramelized pear, roasted cashew and radish sprouts- 2.40

blackened duck breast on cranberry nut bread, orange chutney, toasted walnuts & chives- 2.60

seared scallop and wild mushroom risotto cake with chive and white wine- 3.00

crab cakes with roasted corn and jalapeño sauce- 2.80

macadamia nut chicken with a plum-mustard sauce- 2.20

rosemary and dijon crusted lollipop lamb chops- 4.50

## Desserts

chocolate covered crème puffs- 1.30

white and dark chocolate mousse cups- 1.50

key lime bars- 1.20

assorted fresh cookies- 1.25

assorted cheese cakes- 1.25

fruit tarts- 2.50

poached pears- 4.00

assorted crème brûlée- 4.00

tiramisu- 2.00

chocolate truffles- 1.00

ginger pound cake- 1.00

cherry flourless chocolate cake- 1.10