

Appetizer and Cocktail Party Menu

Minimum party size: 20 people

Minimum per person menu: \$20.

(Individual prices based on per person)

YOUR CHOICE OF:

PANKO CRUSTED JUMBO PRAWNS

Cocktail dipping sauce
\$3.00

TUNA TARTARE ON TARO CHIPS

\$3.50

WALNUT AND BRIE CROSTINI

Caramel drizzle
\$2.00

CRAB CAKE 'POPPERS'

Spicy Remoulade
\$4.25

SHRIMP "CHICKSTICKERS"

Shrimp-chicken potstickers,
Shiitake-ginger sauce
\$3.00

SOUTHERN "JERK" CHICKEN SKEWERS

Jerk spices, seasoned cucumber salad, mango
\$3.00

TERIYAKI SKIRT STEAK SATAYS

Marinated and grilled
\$3.25

VEGETABLE CRUDITE

Chef's creation, seasonally selected
\$2.00

VEGETARIAN SPRING ROLLS

Soy-Balsamic Dipping Sauce
\$3.00

PORTOBELLO MUSHROOM "FRIES"

Panko-crust and served with Teriyaki sauce
\$3.00

THE FOLLOWING ITEMS MAY BE ORDERED "BUFFET" STYLE:

KINGFISH FULL THRONE

Oyster, Dungeness crab, Ahi tartar, prawns
\$40. platter

BARBEQUE CHICKEN PIZZA

Sweet corn, red onion, cilantro
\$16.95 per pizza

GULF PRAWN AND SAUSAGE JAMBALAYA

Grilled chicken, PEI mussels, sweet peppers
Creole spices and dirty rice
\$8.00

SAINTE JAMES BOUDROT

Andouille sausage, pepperoni, roasted peppers
Tomato and mozzarella
\$16.95 per pizza

VEGETABLE JAMBALAYA

\$6.00

WILD MUSHROOM PIZZA

Wild mushrooms, caramelized onions
mozzarella and white cheddar
\$16.95 per pizza

VEGETARIAN THAI NOODLE SALAD

Angel hair pasta, sweet peppers, carrots, cucumber,
Green onions, roasted peanuts, thai peanut sauce
\$6.75

TONY'S CHOP SALAD

Roasted chicken, cucumber, pickled ginger, cashews,
Sesame-soy vinaigrette
\$3.00

WHEEL OF BRIE WITH FRESH FRUIT AND CRACKERS

\$65. platter

