



CATERING & EVENT PRODUCTION

## **Butler Hors d' Oeuvre's**

**Seafood**

**Cold**

**Chilled Florida Lobster Salad, Crispy Taro Chip**

**Smoked Salmon, Crème Fraiche & Caviar Canapés**

**Norwegian Smoked Salmon on Pumpnickel with Dill Cream**

**Cold Water Oysters on 1/2 Shell with Red Wine Mignonette (Caviar Option)**

**Jumbo Lump Blue Crab Cake with Key Lime Aioli**

**Potato, Crème Fraiche & Caviar Baba**

**Market Fresh Florida Keys Ceviche, Avocado & Cilantro- Served in an Asian Spoon**

**Assorted Fresh Sushi & Sushi Rolls**

**Rare Seared Sesame Tuna Skewers, Sweet Soy Dipping Sauce**

**Rare Seared Sushi Grade Tuna Carpaccio, Crème Fraiche, Tobiko on Crispy Gyoza**

**Yellowfin Tuna Tartar, Tobiko on Crispy Gyoza**

**Shrimp Cocktail with Traditional Cocktail Sauce**

**Hot**

**Caicos Conch Fritters, Key Lime Aioli**

**Crispy Fried Cold Water Oysters with Saffron Citrus Aioli (Caviar Option)**

**Lobster & Truffle Potato Croquettes with American Caviar**

**Sweet Corn Bisque, Lump Crab Salad, Citrus Served on an Asian Spoon**

**Jumbo Lump Peaky Toe Crab Cakes, Saffron-Key Lime Aioli**

## **Shrimp Hors d' Oeuvres**

**A Creative Tastes' Specialty**

**Shrimp & Vegetable Spring Rolls with Spicy Asian "Duck" Sauce**

**Crispy Shrimp & Ginger Wontons, Peach-Blood Orange Dipping Sauce**

**Steamed Shrimp Wonton in Light Ginger Broth Served on an Oriental Spoon**

**"Ice Spiced" Shrimp**

**Crispy Shrimp Wontons with Pineapple Sweet & Sour Dipping Sauce**

**Catering by Chefs Andrea Curto-Randazzo & Frank Randazzo**



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**Butler Hors d' Oeuvre's**

Chicken, Beef, Pork & Game

**Cold**

Chinese Chicken Salad On Crispy Asian Chip

Free Range Chicken Salad & Granny Smith Apple Salad Served on Endive

Beef Tenderloin Tataki with Asian Slaw on Wonton

Beef Carpaccio Spoon, Arugula, Balsamic Lemon Vinaigrette, Parmigiano-Reggiano

Slice Steak-Watercress Crostini, Horseradish Aioli

Beef Tenderloin Tartar on Garlic Crostini

Pork Fried Wonton with Sweet & Sour Pineapple Dipping Sauce

Skewered Chile Charred Pork Tenderloin with Lime Aioli

Prosciutto Wrapped Asparagus, with Danish Bleu, Golden Raisins, and Arugula

Home Made Foie Gras Torchon on Brioche with Sweet Fruit Compote

**Hot**

Grilled Thai Curry Glazed Chicken Skewers, Chile Laced Mango Chutney

Tropical Fruit & Scotch Bonnet Glazed Chicken Skewers, Sweet & Sour Dipping Sauce

Southwestern Grilled Chicken Egg Rolls, Spicy Duck Sauce

Grilled Marinated Beef Skewers (Chimichurri or Asian Style)

Puff Pastry Wrapped Beef, Horseradish Dipping Sauce

Shredded Mojo-Marinaded Pork on Malanga Chip, Blackened Corn & Orange Salsa

Sweet Italian Sausage Croquette, Smoked Tomato Marmalade

Steamed Pork Dumplings, Asian Broth Served In Asian Spoons

Miniature Italian Sausage & Cheese Empanadas

Duck Spring Rolls With Peach Sweet & Sour Dipping Sauce

Dijon-Crusted New Zealand Rack of Lamb, Roasted Medium Rare, Fresh Mint Aioli

Catering by Chefs Andrea Curto-Randazzo & Frank Randazzo



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**Butler Hors d' Oeuvre's**

Vegetarian

**Cold**

Roma Tomato, Caper, and Calamata Olive Relish with Fresh Mozzarella on Bruschetta  
Artichoke & Lemon Tapenade Served on Garlic Crostini with Shaved Parmigiano-Reggiano

Vine Ripe Tomato and Basil Crostini

Olive Tapenade Crostini

Truffle Portobello Mushroom Duxelle Crostini

Crispy Vegetable Wontons with Sweet & Sour Dipping Sauce

Assorted Vegetable Sushi Rolls

Seasonal Fresh Fruit Skewer

**Hot**

Spinach and Pernod Stuffed Mushroom Cap with a Roasted Red Pepper Drizzle  
Miniature Island Inspired Vegetable and Bean Empanadas Served with Curry Chutney Sauce

Steamed or Pan Fried Vegetable Dumplings with Sesame Soy Dipping Sauce

Steamed Vegetable Dumplings In Ponzu Served in Asian Spoons

Customized Miniature Quiche

Herbed Polenta, Onion Confit, Danish Bleu Cheese & Honey Drizzle

Spinach & Manchego Cheese Potato Croquettes, Roasted Garlic & Tomato Coulis

Roasted White Root Vegetable Bisque, Mascarpone, Artichokes, Truffle (Oriental Spoon)

Basil, Preserved Lemon & Parmigiano-Reggiano Potato Croquettes

Crispy Vegetable Wontons, Peach-Blood Orange Dipping Sauce

California Goat Cheese Tartlets

Miniature Vegetable & Cheese Empanadas

Catering by Chefs Andrea Curto-Randazzo & Frank Randazzo