

Hors d'Oeuvres

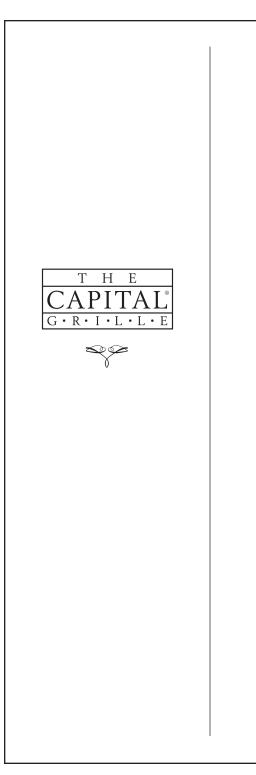
Shrimp Cocktail • \$36 Doz Sesame Seared Tuna on English Cucumber • \$42 Doz Miniature Lobster and Crab Cakes • \$51 Doz Fresh Tomato and Mozzarella • \$23 Doz Sliced Sirloin with Roquefort and Balsamic Onions • \$38 Doz Wild Mushroom and Herbed Cheese • \$23 Doz Prosciutto and Fig • \$23 Doz Sea Scallops Wrapped with Prosciutto • \$44 Doz Crispy Lobster Fritters • \$34 Doz Smoked Norwegian Salmon on Onion Pita Crisps • \$29 Doz Lollipop Lamb Chops with 15-Year Aged Balsamic • \$56 Doz The Grille's Steak Tartare • \$34 Doz

Display Platters

Chef's Selection of Chilled Seafood – Shrimp, Oysters, Lobster, and Jumbo Lump Crab \$99 Serves Six Guests

> Imported and Domestic Artisanal Cheeses \$7 Per Guest

Fresh Seasonal Vegetables Lightly Grilled \$6 Per Guest



Hors d'Oeuvres Packages (One Piece Per Selection Per Person)

\$10 PER PERSON (SELECT THREE)

SMOKED NORWEGIAN SALMON ON ONION PITA CRISPS WILD MUSHROOM AND HERBED CHEESE PROSCIUTTO AND FIG Fresh Tomato and Mozzarella

\$15 PER PERSON (SELECT THREE)

THE GRILLE'S STEAK TARTARE RISOTTO FRITTERS WITH FRESH MOZZARELLA AND PROSCIUTTO SLICED SIRLOIN WITH ROQUEFORT AND BALSAMIC ONIONS CRISPY LOBSTER FRITTERS

\$20 PER PERSON (SELECT THREE)

SHRIMP COCKTAIL LOLLIPOP LAMB CHOPS WITH 15-YEAR AGED BALSAMIC SEA SCALLOPS WRAPPED WITH PROSCIUTTO MINIATURE LOBSTER AND CRAB CAKES NOT INCLUSIVE OF TAX OR GRATUITY