

# Inc. Lounge

PASSED HORS D'OEUVRES

## SEAFOOD

### Temperate

Petite lobster salad, potato rolls  
Spicy tuna rolls  
Dragon rolls  
Shrimp tempura rolls  
California rolls  
Sushi served with soy ginger sauce, wasabi and pickled ginger  
Norwegian smoked salmon canape  
Lobster medallion, avocado on a potato crisp, wasabi aioli  
Sesame crusted seared tuna, rice cracker, wasabi  
White anchovy & quail egg crostini  
Fire grilled gremolata shrimp skewers, mango chutney  
Jumbo poached shrimp cocktail, cocktail sauce  
Tuna tartare, xo sauce

### Hot

Panko fried calamari, spicy chili sauce  
Steamed shrimp shumai, soy ginger dipping sauce  
Miniature crabcakes, remoulade sauce  
Grilled shrimp, potato crisp, lemon garlic caper mayo  
Miniature quiche with smoked salmon and asparagus tips

## POULTRY

### Temperate

Thai chicken safe, plum dipping sauce  
Macadamia crusted chicken skewers, plum dipping sauce  
Crispy corn tortilla cup filled with key lime and cilantro infused chicken, guacamole  
Moulard duck crostini, fig compote

### Hot

Corned breast duck, Asian pear, saga blue cheese, walnut ficelle  
Sweet sake duck, ginger plum chutney, crispy wonton  
Roasted breast of chicken, cranberry mayo, walnut raisin ficelle  
Tandori chicken on naan bread, cumin yogurt  
Chicken quesadillas, guacamole, salsa, sour cream  
Pan seared duck spring rolls, plum dipping sauce  
Peking lacquered duck atop a crispy wonton with scallions and hoisen sauce

## MEAT

### Temperate

Beef tenderloin, artichokes, Cashel blue cheese  
Pulled bbq pork in corn cup  
Thai beef skewers, plum dipping sauce  
Prosciutto wrapped asparagus with truffle butter

### Hot

Herb crusted seared tenderloin, red onion marmalade, cashel blue cheese, heb ficelle  
Mini sliders, cheddar cheese, shredded lettuce, tomatoes, pickles on brioche bun, special sauce  
Mini tartlets with caramelized onions and prosciutto  
Beef Wellingtons with mushroom duxelle  
New Zealand baby lamb chops, cranberry chutney or shallot garlic dipping sauce  
Petite ham and cheese croque monsieur  
Pork rilette & apple slaw slider  
Crispy pork wontons, plum dipping sauce  
Steamed pork and ginger dumplings, soy ginger dipping sauce

## VEGETABLE

### Temperate

Rustic tomato bruschetta, on toasted sourdough crostini  
Belgium endive, Cashel blue cheese, pine nuts  
Gazpacho in a cucumber, dallop of crème fraiche  
Cucumber, carrot and avocado rolls  
Rice paper vegetable rolls with rice noodles, shredded cucumbers, carrots and avocado

### Hot

Mini twice baked potatoes with truffle oil & sea salt  
Date & Maytag blue cheese wontons  
Asparagus, goat cheese and sundried tomato phyllo cigars  
Mushroom and brie phyllo purses  
Stuffed polenta mushrooms  
Crispy goat cheese with golden and red beets  
Crunchy vegetable spring rolls, plum dip  
Mint scented spanikopita  
Polenta napolean  
Vegetable quesadillas, guacamole, salsa,  
Wild mushrooms and caramelized onion tartlet's  
Truffle mac & cheese tartlets

Please select six selections, Minimum 30 guests, 48 hour notice required