

HORS D'OEUVRES MENU

VEGETARIAN

RASPBERRY + BRIE IN PASTRY
CHERRY TOMATO + MARINATED MOZZARELLA CHEESE SKEWERS
WILD MUSHROOM PHYLLO TRIANGLES
STIR FRIED VEGETABLE SPRING ROLLS // SERVED CHILLED
THREE CHEESE EMPANADA WITH AVOCADO SOUR CREAM
TOMATO + PARMESAN DEVILED EGGS
GRILLED ARTICHOKE DIP IN PHYLLO CUPS

MEAT & POULTRY

SPICY CHICKEN SALAD SPRING ROLL // SERVED CHILLED
CHICKEN SATAY WITH SESAME PEANUT GLAZE
BEEF SATAY WITH COCOA NIB INFUSED BALSAMIC GLAZE
PETIT BEEF WELLINGTON BITES WITH BLACK GARLIC AIOLI
STEAK TARTARE ON CROSTINI WITH CORNICHONS
WARM ROAST BEEF ON CROSTINI WITH BABY SWISS AND HORSERADISH
PORK BELLY ARANCINI WITH ROASTED TOMATO COULIS
PROSCIUTTO WRAPPED ASPARAGUS WITH GRAPE RELISH
CHORIZO EMPANADA WITH AVOCADO SOUR CREAM

SEAFOOD

CRAB + CAPER SALAD IN PHYLLO CUPS
SCALLOPS WRAPPED IN BACON WITH ROSEMARY
SHRIMP COCKTAIL
SHRIMP-STUFFED CREMINI MUSHROOMS
PROSCIUTTO WRAPPED SHRIMP WITH OLIVE CRÈME FRAICHE
MINI CRAB CAKES WITH GRAIN MUSTARD SAUCE
TUNA TARTARE IN WONTON CUPS WITH APPLE WASABI DRIZZLE
LOBSTER EGGROLL WITH ROASTED CORN RELISH



PORTLAND
HARBOR HOTEL

Old Port District