

cygnus 27 hors d'oeuvres

vegetable spring rolls
orange ginger sauce

sweet chili beef tenderloin
waffle chip

asian glazed beef meatballs
orange ginger sauce

herb crusted baby lamb chops
port wine demi glaze

raclette cheese fritters
remoulade sauce

vegetable haystack fritters
lemon aioli

**cucumber, tomato & boursin cheese
tea sandwich**
pumpernickel bread

thai crab cakes
sriracha aioli

hawaiian flat bread
pineapple, ham & swiss cheese

pork wontons
miso sauce

kalamata olive & artichoke tartlet

sesame crusted tuna cubes
wasabi

kobe beef sliders
with tomato, lettuce, and cheese on a brioche bun

seafood martini (\$12 each)
duo of seared scallops, crab claw, & shrimp
sauce a l'américain

deviled eggs
topped with tobiko caviar

smoked salmon
on a bagel chip with cream cheese

beef satay
miso sauce

chicken satay
plum sauce

andouille sausage stuffed mushroom caps

beef wellington
béarnaise sauce

lettuce wrap
vietnamese spiced chicken, crispy noodles

panko crusted calamari duo
nuoc cham dipping sauce
& green chile nam prik salsa

bacon wrapped sea scallop
brown sugar and dijon mustard

sushi rolls
wasabi, ginger, soy

shrimp cocktail
cocktail sauce

wasabi crusted beef tenderloin
rice cracker

tomato bruschetta
on a sour dough crostini

blt bite
bacon, micro greens, roma tomato, boursin cheese

any variety of three per person \$10

any variety of four per person \$13

any variety of five per person \$15

Or \$3.50 each

~25 piece quantity minimum for each hors d'oeuvres~

butler or displayed options

hors d'oeuvres may be substituted for the appetizer course on the \$65 or \$75 menu as a passed or displayed option versus a sit-down course