

Hors d'oeuvres Menu

SELECT FOUR (4) OF THE FOLLOWING HORS D'OEUVRES (PLEASE CHECK ✓):

Hot Hors d'œuvres

- Shrimp Maki Bacon Wrapped Shrimp with Picante Sauce and Hungarian Paprika
- Mini Crab Cakes with Creole Remoulade
- Mini Beef Wellingtons Seared Beef Tips, Mushrooms and Pate Duxelle in a Puff Pastry
- Italian Sausage Risotto Balls with Marinara Dipping Sauce
- Mini Chicken Saltimbocca Chicken, Prosciutto
- Mini Baked Brie En Croute Brie in Puff Pastry with an Apricot-Mango Chutney
- Spanakopitas Phyllo Dough Stuffed with Sautéed Spinach, Onions and Feta cheese
- Saffron Risotto Balls with Roasted Red Peppers and Goat Cheese

Cold Hors d'œuvres

- Corona Poached Shrimp with Avocado Salsa and Lime Sour Cream in Tortilla Shell
 - Seared Beef Carpaccio Thinly sliced, rare pepper seared prime beef tenderloin with grain mustard sauce, shaved parmesan and lemon-olive oil dressed arugula
 - Hummus and Tabbouleh on Pita
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SELECT ONE OF THE FOLLOWING OPTIONS (PLEASE CHECK ✓):

- **\$40.00 per Person for ***Standard*** Dinner Hors d'oeuvres
- **\$50.00 per Person for ***Heavy*** Dinner Hors d'oeuvres

(PRICES DO NOT INCLUDE TAX, BEVERAGES, OR SERVICE CHARGES)

Please be aware that menu items & prices are subject to change due to market fluctuations

Events held in December order off Christopher's December Banquet Menu (SEPARATE MENU & DIFFERENT FROM LISTED ABOVE)

Christopher's
WORLD GRILLE