

# H O T E L G I R A F F E

## Pre-Dinner Cocktail Hour

A delightful Selection of Fresh & Flavorful  
“International Canapés”

Please select five (5) items from the following:

### Passed Hors D’oeuvres

Salmon Gravlax with Dill Crème Fraiche  
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Grilled Asparagus Wrapped in Prosciutto with Aioli  
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Avocado & Shrimp with Lemon Marinade  
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Orange Ginger Tuna with Sesame’s on a Flat Crisp  
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Jumbo Lump Crab Stuffed Piquillo Peppers  
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Filet of Beef with Watercress & Bearnaise Sauce  
\*\*\*

Artichoke & Prosciutto Crostini  
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Cured Serrano Ham & Melon  
\*\*\*

New Potatoes au Caviar  
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Manchego & Eggplant Canapés

### Hot Butlered Hors d’oeuvres

Puff Pastry Tart with Roasted Plum Tomatoes & Basil  
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Toasted Coconut Shrimp with Honey Rum Sauce  
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Steak & Pancetta Skewers with Red Chili Glaze  
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Grilled Lemon-Caper Shrimp with Extra Virgin Olive Oil  
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Grilled Chicken Skewers with Almond Pesto Sauce  
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Flank Steak Skewers with Sesame-Soy Dipping Sauce  
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Louisiana Grilled Chicken with Bourbon Honey Mustard  
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Maryland Crab Cakes with Red Pepper Corn Dipping Sauce  
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Wild Mushroom & Truffle Risotto Puffs  
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Salt Cod Fritters w/ Tomato-Saffron Sauce  
\*\*\*

Spinach & Artichoke Tortilla with Red Pepper Romesco  
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Serrano Ham Croquettes with Allioli  
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Grilled Baby Lamb Chops with Manchego Sauce

One Hour Premium Open Bar Featuring: Premium Liquor; Selection of Wine, Sodas, Juices, and Mineral Water

Based on One (1) Hour Cocktail Reception