

Passed Hors D'oeuvres

Grapes rolled in Goat Cheese
Topped with chives & toasted walnuts

Brie & Brown Sugar Tarts
Topped with an almond sliver, served in baby tarts

Crab Cakes
Lightly breaded & served with a mango salsa

Prosciutto Wrapped Mozzarella
Marinated in herbed olive oil

Sugarcane Ahi Tuna
A HOME Signature Dish! Steeped in rum butter
& skewered on sugarcane

Truffled Mac-and-Cheese
Served on Asian spoons, drizzled with truffle oil

Lobster Bisque
Creamy seafood soup, served in a demitasse mug,
garnished with chives

Hors D'oeuvre Station

Cheese & Fruit Board - Bountiful selection of
imported and domestic cheeses displayed with
fresh seasonal fruit, and a basket of Italian bread
chards & crackers

Smoked Salmon Platter
Sliced Smoked Salmon, served with martini glasses
filled with cream cheese, cherry tomato, honey-dijon,
red onion, capers, cucumber, and a basket of
mini bagels & black bread triangles

Signature Cocktail
Pomegranate Martini, garnished with star fruit