## 212

#### STEAKHOUSE

### HORS D'OEUVRES PACKAGES

- BUTLER STYLE -

# \$15 PER PERSON (SELECT THREE)

Smoked Salmon on Onion Pita Crisps
Wild Mushroom & Herbed Cheese
Prosciutto & Fig
Fresh Tomato & Mozzarella

# \$20 PER PERSON (SELECT THREE)

Steak Tartare
Risotto Fritters with Fresh Mozzarella & Prosciutto
Sliced Sirloin with Roquefort & Balsamic Onions
Crispy Lobster Fritters
Wild Mushroom & Herbed Cheese

# \$25 PER PERSON (SELECT THREE)

Shrimp Cocktail
Lollipop Lamb Chops with 15-Year Aged Balsamic
Sea Scallops Wrapped with Prosciutto
Miniature Lobster & Crab Cakes
Wild Mushroom & Herbed Cheese

## 212

#### STEAKHOUSE

### HORS D'OEUVRES

SHRIMP COCKTAIL \$36 DOZ

SESAME SEARED TUNA ON ENGLISH CUCUMBER \$42 DOZ

MINIATURE LOBSTER AND CRAB CAKES \$51 DOZ

FRESH TOMATO & MOZZARELLA \$23 DOZ

SLICED SIRLOIN WITH ROQUEFORT & BALSAMIC ONIONS \$38 DOZ

WILD MUSHROOM & HERBED CHEESE \$23 DOZ

PROSCIUTTO & FIG \$23 DOZ

SEA SCALLOPS WRAPPED WITH PROSCIUTTO \$44 DOZ

CRISPY LOBSTER FRITTERS \$34 DOZ

SMOKED SALMON ON ONION PITA CRIPS \$29 DOZ

LOLLIPOP LAMB CHOPS WITH 15-YEAR AGED BALSAMIC \$56 DOZ

STEAK TARTARE \$34 DOZ

Risotto Fritters with Fresh Mozzarella & Prosciutto \$27 doz

#### **DISPLAY PLATTERS**

Seafood Chilled Selection: Shrimp, Oysters, Lobster & Jumbo Lump Crab \$99 for six guests

Imported and Domestic Artisanal Cheeses \$7 per guest

Fresh Seasonal Vegetables Lightly Grilled \$6 per guest