

Quadrus Room Temp Appetizers

Prices listed are per person

Potato, Onion & Thyme Foccacine with Eggplant Caviar (\$4.00)

Smoked Sturgeon with Crème Fraiche on Rye Cake & Garnished with Caviar (\$7.50)

Chilled Prawns with Course Grated Horseradish Cocktail Sauce (\$5.00)

Bruschetta (with choice of): (\$4.00)

fresh mozzarella, tomato & basil

poached pear with maytag blue cheese & pine nuts

silky peppers with caramelized onions

edamame with pecorino cheese

Mini-Pappadoms with Tandori Chicken, Cilantro Yogurt Sauce & Mango (\$4.50)

Crab Salad Sandwich served on Savory Éclair (\$5.50)

Smoked Salmon & Green Onion Crepes with Bellwether farm Fromage Blanc (\$6.00)

Tea Sandwiches (with choice of): (\$4.50)

croque monsieur with prosciutto Ham

salmon, cream cheese & egg

cucumber & dill spread

roast beef & horseradish cream

mini blue cheese burger

Thai Veggie Rolls served with Peanut Dipping Sauce (\$5.25)

Ahi Tuna Tartar with Spicy Asian Vinaigrette on Sesame Wontons (\$6.50)

Lobster OR Crab Cocktail

with Course Grated Horseradish Sauce in a Mini-Martini Glass (\$7.50)