

# Quadrus Ambient Appetizers

All prices are subject to a 18% service charge and 9.25% sales tax. These menus are considered guidelines; please feel free to discuss options with the Quadrus event coordinator.

Off-site prices will vary.

Prices listed are per person

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

Smoked Sturgeon with Crème Fraîche on Blini & Garnished with Caviar (\$7.50)

Bruschetta (pick two): (\$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 Tandoori 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)

Cherry Tomatoes stuffed with Bleu Cheese & Watercress (\$3.50)

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*Tea Sandwiches (pick two): (\$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, Crab or Prawn Cocktail with Course Grated Horseradish Sauce & Served over*

*Butterleaf Lettuce in a Mini-Martini Glass (\$7.50)*