

AVA Lounge

PASSED HORS D'OEUVRES

SEAFOOD

Temperate

Petite lobster salad, potato rolls

Spicy tuna rolls

Dragon rolls

Shrimp tempura rolls

California rolls

Sushi served with soy ginger sauce, wasabi and pickled ginger

Norwegian smoked salmon canape

Lobster medallion, avocado on a potato crisp, wasabi aioli

Sesame crusted seared tuna, rice cracker, wasabi

White anchovy & quail egg crostini

Fire grilled gremolata shrimp skewers, mango chutney

Jumbo poached shrimp cocktail, cocktail sauce
Tuna tartare, xo sauce

Hot

Panko fried calamari, spicy chili sauce

Steamed shrimp shumai, soy ginger dipping sauce

Miniature crabcakes, remoulade sauce

Grilled shrimp, potato crisp, lemon garlic caper mayo

Miniature quiche with smoked salmon and asparagus tips

POULTRY

Temperate

Thai chicken safe, plum dipping sauce

Macadamia crusted chicken skewers, plum dipping sauce

Crispy corn tortilla cup filled with key lime and cilantro infused chicken, guacamole

Moulard duck crostini, fig compote

Hot

Corned breast duck, Asian pear, saga blue cheese, walnut ficelle

Sweet sake duck, ginger plum chutney, crispy wonton

Roasted breast of chicken, cranberry mayo, walnut raisin ficelle

Tandori chicken on naan bread, cumin yogurt
Chicken quesadillas, guacamole, salsa, sour cream

Pan seared duck spring rolls, plum dipping sauce

Peking lacquered duck atop a crispy wonton with scallions and hoisen sauce

MEAT

Temperate

Beef tenderloin, artichokes, Cashel blue cheese

Pulled bbq pork in corn cup

Thai beef skewers, plum dipping sauce

Prosciutto wrapped asparagus with truffle butter

Hot

Herb crusted seared tenderloin, red onion marmalade, cashel blue cheese, heb ficelle

Mini sliders, cheddar cheese, shredded lettuce, tomatoes, pickles on brioche bun, special sauce

Mini tartlets with caramelized onions and prosciutto

Beef Wellingtons with mushroom duxelle
New Zealand baby lamb chops, cranberry chutney or shallot garlic dipping sauce

Petite ham and cheese croque monsieur
Pork rilette & apple slaw slider

Crispy pork wontons, plum dipping sauce

Steamed pork and ginger dumplings, soy ginger dipping sauce

VEGETABLE

Temperate

Rustic tomato bruschetta, on toasted sourdough crostini

Belgium endive, Cashel blue cheese, pine nuts
Gazpacho in a cucumber, dallop of crème fraiche

Cucumber, carrot and avocado rolls

Rice paper vegetable rolls with rice noodles, shredded cucumbers, carrots and avocado

Hot

Mini twice baked potatoes with truffle oil & sea salt
Date & Maytag blue cheese wontons

Asparagus, goat cheese and sundried tomato phyllo cigars

Mushroom and brie phyllo purses

Stuffed polenta mushrooms

Crispy goat cheese with golden and red beets

Crunchy vegetable spring rolls, plum dip

Mint scented spanikopita

Polenta napolean

Vegetable quesadillas, guacamole, salsa,

Wild mushrooms and caramelized onion tartlet's

Truffle mac & cheese tartlet's

Please select six selections, Minimum 30 guests, 48 hour notice required

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