



## Culinary Displays

Served during the cocktail hour, your guests can enjoy any of these beautiful classic culinary displays at their leisure. Please feel free to add any of these displays to your choice of catering menus.

### International Cheese Display

Cheeses from All Around the World accompanied by Assorted Crackers

### Tropical Fruit Display

Tropical Hawaiian Fruits served with a Yogurt Dipping Sauce

### Sashimi Display

Yellow Fin Ahi Tuna & Cajun Seared Yellow Fin Ahi Tuna accompanied by Wasabi and Freshly Sliced Ginger

### Jumbo Shrimp

Arranged on Ice with Spicy Cocktail Sauce & Lemon Wedges

### Oyster Shooters

Oysters on the Half Shell topped with Your favorite Vodka (choice), Cocktail Sauce and Horse Radish

\* Note: Guests must be 21 Years of Age to Consume

### Sushi Display

California Rolls, Yellow Fin Ahi Tuna Rolls & Rock and Roll Rolls (Salmon & Baked Eel) accompanied by Wasabi, Shoyu and Freshly Sliced Ginger

### Smoked Salmon Display

Displayed with Capers, Onions, Cream Cheese, Lemon and Crostini

### Beluga Caviar Display

Displayed with Egg Yolk, Green Onion, Red Onion, Crème Fraiche and Crostini

### Chocolate Fondue Fountain

Rich Imported European Chocolate served with Fresh Seasonal Fruit and Lady Fingers

