

# SAVOR...

## Long Beach

### Cold Appetizers

50 Pieces per Selection

All appetizers are served stationary.

Tray-passed service option available for an additional charge.

|  |          |
|--|----------|
| <b>JUMBO SHRIMP SHOOTERS</b><br>Chilled Shrimp Cocktail, served in a Shot Glass, with a variety of Sauces                                    | \$250.00 |
| <b>BELGIAN ENDIVE SPEARS</b><br>Roquefort Cheese and Toasted Walnut Filling  | \$175.00 |
| <b>ANTIPASTO SKEWERS</b><br>Fresh Mozzarella, Sundried Tomato, Kalamata Olive, and Artichoke, skewered and drizzled with Balsamic Gastrique. | \$225.00 |
| <b>SEARED AHI TUNA</b><br>Japanese Pepper Spiced Ahi Tuna, Seared Rare, served on Jasmine-Infused Rice balls                                 | \$200.00 |
| <b>TRUFFLE, PROSCIUTTO, AND ASPARAGUS</b><br>Fresh Asparagus wrapped in Prosciutto Ham, Parmesan Cheese, and Phyllo Dough with Truffle Oil   | \$225.00 |
| <b>CUCUMBER CUPS</b><br>Crab Salad, Boursin Cheese, and Bell Pepper Salsa  | \$200.00 |
| <b>CALIFORNIA "SUSHI MAKI" ROLLS</b><br>Avocado, Crab, and Cucumber in our California Roll   | \$250.00 |
| <b>CAVIAR TOPPED NEW POTATO</b><br>Domestic Caviar and Crème Fraiche   | \$200.00 |
| <b>SMOKED SALMON</b><br>with Herb Cream Cheese on Dark Pumpernickel  | \$200.00 |
| <b>VEGAN TOFU &amp; VEGETABLE SPRING ROLLS</b><br>In a wonton wrapper with Thai peanut sauce   | \$225.00 |
| <b>BLEU CHEESE TART</b><br>Mini Tart of Bleu Cheese, Smoked Leeks and Bacon  | \$200.00 |
| <b>GOLDEN BEET CROSTINI</b><br>Golden and Red Beets with Seared Brie, pecan nuts and watercress  | \$175.00 |
| <b>GOAT CHEESE GRILLED ZUCCINI ROLLS</b><br>with Sundried Tomatoes and Kalamata Oil  | \$175.00 |

All charges are subject to 22% Service Charge and 9.75% Sales Tax.  
Prices are subject to change.