

HOLLYWOOD HOTEL

a n d C o n f e r e n c e C e n t e r

Butler-Style Tray Passed Hors D' Oeuvre

Elegantly Garnished and Passed Butler Style from Silver Trays

COLD

Belgian Endive Spears with Piped Salmon Mousse or Herbed Cheese

Rare Roast Beef Medallions on Garlic Toast with Horseradish Cream and Parsley Garnish

Baked Won Ton Cups with Dill Bay Shrimp or Curried Chicken Salad

** New Potatoes with Sour Cream and Red Salmon Caviar*

Seared Ahi Tuna on Wonton Crisps with Soy-Sesame Mayonnaise

** Prosciutto Wrapped Melon*

Miniature Tostadas with Minced Rare Beef or Grilled Chicken, Guacamole and Salsa Fresca, Cilantro Leaf Garnish

** Gulf Shrimp with Cocktail Sauce*

Smoked Salmon on Puff Pastry Croustade with Chipotle Cream

Smoked Salmon on Toast with Salmon-Dill Cream or Dill Mustard Sauce

** Lobster Canapes with Pernod Mayonnaise*

Salmon and Vegetarian California Rolls, Soy Sauce Dip

Tortilla Chips with Guacamole

Bruschetta - Fresh Diced Tomato and Basil Compote on Garlic Toasted French Round

HOT

** Breaded Shrimp with Creole Sauce*

Mini Crab Cakes

Mini Pizzas

** Grilled Tandoori Chicken with Chutney Dip and Lavosh*

** Lemon-Onion-Saffron Grilled Chicken Kebabs with Lavosh*

Chicken or Beef Saté Skewers with Peanut Sauce

Italian Sweet Sausage and Puff Pastry Pinwheels

Argentinian Beef Empanadas

Pea and Potato Samosas with Mint-Cilantro Dipping Sauce

** Cajun Popcorn Shrimp with Creole Sauce*

Calamari Fritti with Marinara Sauce

Potato Pancakes with Applesauce and Sour Cream

Miniature Vegetarian Spring Rolls with Duck Sauce,

Sauteed Pot Stickers with Soy-Vinegar Dipping Sauce,

Mini Quiches, Choice of: Spinach, Mushroom, Lorraine, or Crab

** Russian Blini with Sour Cream and Red Salmon Caviar*

Spanokopita: Greek Spinach-Cheese Turnovers

Knishes, Choice of: Potato, Meat, or Mushroom

Mushrooms with Spinach, Sausage-Bread or Crab-Bread Stuffing

Mini Hot Dogs in Pastry with Mustard Dip

Chicken or Beef Taquitos with Quacamole

** Coconut Tempura Shrimp with Mango Chutney Dip*

Meatballs with Orange-Apricot BBQ Glaze or Swedish Style

BBQ Chicken Wings

Spicy Buffalo Chicken Wings with Ranch Dip

** Baby Lamb Chops (Frenched) with Mint-Cilantro Chutney*

*** = Upgrade Item**