

# Hors d'oeuvres

## Cold Items

### Savory Goat Cheese Tarts

Mini tart shells filled with goat cheese, roasted asparagus and topped with roasted red pepper jam

### Stuffed Asparagus

Roasted asparagus stuffed with herbed goat cheese and wrapped in Parma ham

### Mini Caprese Kabobs

Cherry tomatoes, fresh mozzarella and mini basil skewered and finished with a balsamic reduction

### Asian Noodle Salads

Mini Chinese to-go containers filled with pasta and fresh julienne of garden vegetables with bean sprouts and dressed with delicious soy ginger vinaigrette

### Seviche Tostadas

Yellow tail snapper marinated in lime juice, cilantro, olive oil and sea salt served in a tostada shell with spicy salsa and topped with cilantro salad

### Blinis with Caviar

Scandinavian style blinis with crème fraiche, smoked salmon and caviar

### Shrimp Cocktail

Jumbo Vietnamese tiger shrimp poached in a savory court bouillon and served in mini martini glasses with salsa verde and red rocket sauce

### Metro Signature Chicken Salad Canapé

Savory chicken salad with roasted almonds and fresh tarragon in black pepper puff pastry

### Tataki Tuna

Sushi grade tuna is seasoned with sea salt, and black pepper, seared rare, sliced thin and served with crispy fried won ton chips, ponzu sauce and wasabi cream

### Herb Crusted Angus Beef

Bistro filets are marinated and seasoned, grilled medium rare, sliced thin and served with silver dollar rolls and horseradish sauce as well as a roasted shallot-Dijon aioli

### Assorted Tea Sandwiches

Cucumber-melon

Smoked salmon with dill and caper vinaigrette

Tomato-basil