

DOMINICAN HORS D'OEUVRES

Typical Dominican-style finger foods. All prices are per person, and subject to 18% tax and 10% service charge (subject to change without notice). Prices are per one-hour reception (6 pieces per person combined).

DHD-1 \$16.00

Cold

- Ceviche Tart with Coriander
- Tropical Fruit Brochette with Country Cheese
- Russian Salad in Cabbage Leaf

Hot

- Dominican Casava Buns with Anise
- Pastelitos
- Beef Empanadas
- Crispy Chicken Crust
- Banana Wrapped in Bacon

DHD-2 \$16.00

Cold

- Marinated Conch Tart
- Bread with Ham Mousse and Papaya
- Celery with a Fresh Tuna Salad

Hot

- Cheese Empanadas
- Beef Meatballs in Creole Sauce
- Quipes
- Eggrolls

DHD-3 \$17.00

Cold

- Mini Tart Shells filled with Ceviche
- Pineapple and Ham Bamboo
- Skewers
- Shrimp and Mango Canapés

Hot

- Creole Chicken Nachos
- Pork "Cracklings" Dominican-Style Pineapple and Ham Bamboo
- Lobster rolled in Coconut and Fried
- Beef and Cheese Yucca "Bolitas"
- Fried White Cheese wrapped in Ripe Plantains

DHD-4 \$22.00

Cold

- Yucca, Plantain and Tropical
- Sweet Potato Chips and Dip
- Cheese and Fruit Brochettes
- Pineapple and Ham Skewers

Hot

- Pork and Pineapple Brochettes
- Chicken and Beef "Pastelitos"
- Plantains wrapped in Bacon
- Yucca Cheese "Bolitas"
- Fried Country Sausage
- Coconut Fish Fingers
- Mixed Empanadas
- Conch Fritters

DHD-5 \$16.00

Cold

- Emmental Cheese Gougere
- Bread with Smoked Duck and Passion Fruit Marmelade
- Melon Pearls with Prosciutto Ham
- Cherry Tomato Brochette with Mozzarella Cheese

DHD-6 \$22.00

Cold

- Crepe Filled with Smoked Salmon Mousse
- Blue Cheese Profiterole
- Shrimp Tart with Tomato Chutney
- Roast Beef with Asparagus

DHD-7 \$16.00

Cold

- Fish Ceviche with Taino Casava
- Juicy Avocado Brochettes with Lobster
- Cucumber with Goat Cheese and Fresh Mint

DHD-8 \$20.00

Cold

- Breads with Shrimp and Mango Chutney
- Quail Eggs with Delicate Caviar Eggs
- Bread with Cheese and Nuts

DHD-9 \$18.00

Frío

- Endive Leaf with Fine Roquefort Cheese and Nuts
- Traditional Guacamole with Nachos
- Bread with Salmon Rillettes and Caribbean Mango Chutney
- Mediterranean Lobster Meat Salad Tart

Hot

- Mini Turkey Brochettes with Grapes in an Amazing Cranberry Sauce
- Mini Shrimp Brochettes with Peppers in a Tartar Sauce
- Beef Empanadas
- Smoked Salmon Quiche

Hot

- Garden Spinach Quiche
- Mini Grilled Octopus Brochettes
- Crab Meatballs with Chili
- Chicken Saté with Peanut Sauce

Hot

- Chicken Fingers in an Outstanding Ginger Sauce
- Plantain Wrapped in Tasty Bacon
- Shrimp in Delicious Caribbean Coconut
- Rice Croquette
- Cheese Empanada

Hot

- Crab Croquette
- Beef Teriyaki
- Delicious Lobster in a Fried Coconut
- Cheese Empanada

Hot

- Chicken Meatballs with an Exciting Diablo Sauce
- Mini Thousand Leaf Pastry Filled with Escargot Seasoned with Garlic Butter and Parsley
- Shrimps in a Coconut Crust
- Tasty Mini Veal Sausages in a Sweet-and-Sour sauce

DHD-10 \$16.00

Cold

- Pepper Puree with Feta Cheese
- Exquisite Carrot with Green Asparagus and a Mousse of Choux Herbs
- Quail Eggs with Delicate Caviar Eggs

Hot

- Pistachio Sausage Feuilleté
- Delicious Crab Croquettes
- Chicken Saté with Peanut Sauce
- Coconut Crusted Shrimps

DHD-11 \$16.00

Cold

- Traditional Guacamole with Nachos
- Shrimp Cocktail with Tropical Pineapple
- Cherry Tomato Filled with Cream Cheese and Anchovies
- Bread with Pork Loin, Caribbean Banana and Curry Mayonnaise

Hot

- Buffalo Chicken Wings
- Cheese Quesadillas
- Beef Empanadas
- Tasty Pork Ribs in a Delicious BBQ Tamarind Sauce

DHD-12 \$16.00

Cold

- Melon Sphere Wrapped in Prosciutto Ham
- Bread with Genoa Salami
- Sun-dried Tomato Marmalade with Parmesan Cheese

Hot

- Mini Pizza
- Fried Mozzarella
- Rice Croquette
- Cod Fish Polenta

DHD-13 \$16.00

Cold

- Bread with Smoked Duck and a Delicious Plum Marmelade
- Variety of Sushi
- Variety of Sashimi
- Pork Roll with Tropical Pineapple

Hot

- Eggrolls
- Beef Saté in a Extraordinary Peanut Sauce
- Chicken Saté with a Delicious Sweet-and-Sour Sauce
- Fresh Vegetable Wonton

INTERNATIONAL CANAPES

Buffet style minimum 25 persons

COLD:

C.C. 1 Turkey rolls, Choux stuffed with Cream and Nuts, Prosciutto with Cantaloupe, Chef's Pate, Goat Cheese with fine herbs.	\$21.00
C.C. 2 Celery stuffed with Blue Cheese, Smoked Oysters over Melba toasts, Smoked Salmon, Cold meats delicacies and Cheeses, Chicken Galantine, Pineapple with Shrimp	\$27.00
C.C. 3 Salami with cream Cheese, Tortilla toasts with Shrimp, Ham and Pineapple Kebabs, Tuna salad over Melba toast, Cold meats delicacies and Cheeses	\$ 22.00
C.C. 4 Tarts with Foie Gras, Smoked Oysters over Melba toasts, Shrimp with Hollandaise sauce, Asparagus tips with Prosciutto, Smoked Salmon	\$ 30.00

HOT:

W.C. 1 Grilled beef Kebabs, Puff pastry with Brie Cheese, Quiche Lorraine, Shrimp "Tempura" style, Smoked Oysters	\$ 22.00
W.C. 2 Vol au Vent filled with Seafood, Potato stuffed with Cheese, Turnovers stuffed with Mushrooms, Mozzarella sticks, Shrimp with Phyllo paste	\$ 27.00
W.C. 3 Mini Vol au Vent stuffed with Wild Mushrooms, Mini Wellington, Tortilla toasts with Shrimp, Turnovers stuffed with Cheese, Calamar rings "Tempura" style	\$ 24.00
W.C. 4 Vol au Vent stuffed with Lobster, Shrimp "Tempura" style, Turnovers stuffed with Mushrooms, Mushrooms stuffed with Spinach, Clams "Casino" style Scallops wrapped with Bacon	\$ 32.00

MAKE YOUR OWN COMBINATION

Four Varieties / Four Pieces Per Person for One Hour	\$ 20.00
Six Varieties / Six Pieces Per Person for One Hour	\$ 27.00
Eight Varieties / Eight Pieces Per Person for One Hour	\$ 34.00
Every Additional Hour / Four Pieces Per Person	\$ 14.00

- Cherry Tomato Filled with Cream Cheese and Anchovies
- Bread with Ham Mousse and Papaya
- Traditional Guacamole with Nachos
- Shrimp Cocktail with Tropical Pineapple
- Smoked Salmon with Sour Cream and Toast
- Chicken Sate in an Outstanding Ginger Sauce
- Beef Teriyaki
- Cheese Empanada
- Vegetarian Egg Rolls with Chinese Sauce
- Crab Meatballs with Chili

PREMIUM CANAPES

Cold Hors D'Oeuvres

- Herbed Goats Cheese, Cucumber Fresh Salad
- Beef Carpaccio, Peppered Horseradish spread on a Parmesan Biscuit
- Smoked Chicken with Mango Salsa
- Prosciutto Wrapped Grilled Chicken, Oven Dried Tomato Pesto Dip
- Marinated Dominican Ceviche with Coriander and Served with Casava
- Marinated Conch Tart with Roasted Red Pepper
- Quail Eggs with Delicate Caviar Eggs
- Bread with Smoked Duck and a Delicious Plum Marmelade
- Assorted Sushi with Shrimp, Tuna, Salmon, Avocado, Mango and Plantain
- Assorted Sashimi with Tuna, Salmon and Shrimp
- Stuffed Crepe with Mousse of Smoked Salmon
- Cherries Tomatoes Brochettes with Mozzarella Cheese and Basil
- Endives Leaf with Fine Roquefort Cheese and Nuts
- Bread with Salmon Rillettes and Caribbean Mango Chutney
- Lobster Salpicon with Tropical Fruits Tart
- Prosciutto Ham with Italian Grissini
- Stuffed Crepe with Marinated Breast Duck with Sesame Oil and Chinese Fideo
- Mini Blinis with American Caviar and Sour Cream
- Roll of Crab with Beetroot and Nuts
- Roll of Shrimp and Vegetables Marinated with Soy
- Brioche of Mousse of Foie Gras with Raisin
- Green Asparagus with Smoked Salmon and Safron Mayonnaise

Hot Hors D'Oeuvres

- Curried Beef Satay, Spicy Peanut Sauce
- Mini Crab Cake with Sweet- Sour Sauce
- Duck Confit and Griottines Cherries
- Empanadas with Foie Gras Butter
- Wild Mushroom Ragout on a Garlic Focaccia Crisp
- Delicious Caribbean Lobster with Coconut Sauce
- Mini Shrimp Quesadillas, Guacamole Dip
- Shrimp Fitters with Ancho Chili Aioli
- Grilled Chicken, Feta and Smoked Tomato Bouchee
- Cheesy Sausage Puff
- Tomato, Olive and Goat Cheese Pastry Triangles
- Shrimp in Delicious Caribbean Coconut
- Beef Teriyaki
- Delicious Lobster in a Fried Coconut
- Mini Pizza with Anchovies and Capers
- Chicken Sate with Peanuts Sauce
- Mini Grilled Octopus Brochettes with Parsley, Garlic and Peperoncini Sauce
- Smoked Salmon Quiche
- Vol Au Vent Stuffed with Scalop a la Provencale with Garlic and Parsley
- Vol Au Vent with Paris Mushroom and Veloute Sauce
- Beef Mini Kebabs with Bell Peppers and Peter Sauce
- Breast Duck Mini Brochette with Grappes and Cranberries Sauce
- Vegetarian Kebab with Cheese Sauce
- Oriental Duck Sate with Sweet-Sour Sauce

Dominican Hors D'Oeuvres

- Fish ceviche marined with coriander on top of yucca casabe
- Tropical Fruit Brochette with Country Cheese
- Russian Salad in Cabbage Leaf
- Bread with Pork Loin, Caribbean Banana and Curry Mayonnaise
- Lobster Medallion with Mango Chutney and Six Cereales Toast
- Dominican Casava Buns with Anise
- Variety of Empanadas with Cheese, Beef and Chicken
- Crispy Chicken Crust
- Banana Wrapped in Bacon
- Fried Coconut Shrimp with Pineapple Tartar