

Wild Truffles

Wild Truffles "Cold" Hors D'Ouevres

All Hors D'oeuvres being served a long Spoon or fork especially designed for this serving style

**Gravlax with Honey Mustard and Dill Sauce
Ahi Tuna Tartar with Wasabi Mouseline
Medallions of Lobster with Curry Papaya Chutney
Smoked Salmon Roulade with Salmon Caviar Crème Fraiche and Capers**

Cold Hors D'Ouevres

Glass Noodle Salad with Sesame Grilled Chicken wrapped in Vietnamese Rice Paper
Tuna and Salmon Tataki on Wakame Salad and Miso Dressing
Smoked Salmon Potato Blini with Sour Cream Caviar
Shrimp and Scallop Ceviche with Pumpernickel Crouton
Gazpacho Shooter with a delicious lemon and lime marinated Shrimp
Green Asparagus Shooter with a toasted Sweet Bell Peppers and Feta Cheese
Sweet Bell Pepper Brushetta with Feta Cheese and Thyme
Kalamata Olive Crostini with a Blue Cheese Spread
Ahi Tuna and Potato Pancake with Lemon Grass Soy Vinaigrette
Miniature Phyllo Cups filled with Ratatouille and Feta Cheese Confetti
Smoked Pepper Bacon Wrap with Mesclun Salad leaves and Apple Balsamic Dressing
Pan seared Beef Tenderloin with roasted Pineapple and crunchy Ciabatta Slices
Tear Drop shaped Ahi Tuna Tartar with a light Citrus Crème' Fraiche on toasted Brioche
Crispy Baked Polenta Fries with Smoked Salmon Pyramid
Squares of Mascarpone Polenta with Eggplant Caviar and Green Tomato Pesto
Gravlax and Mozzarella Batons
Pan-fried Beef Tenderloin in Balsamic Glaze, Cilantro Remoulade and Crunchy Ciabatta Crouton
Heirloom Tomato, Basil and Smoked Mozzarella Brushetta
Miniature Crepes filled with a Cucumber Yogurt Salsa
Puff Pastry's filled with a light Hickory Smoked Chicken Salad
Tabuleh and Hummus on Pita Crisps
Water Melon Cube with aged Balsamic and Feta Cheese
Toasted Marble Dice with Goat Cheese and Honey Dew Melon
Ciabatta Crouton Tower with Mozzarella, Basil and Roma Tomatoes
Green Lip Mussel Salad served in its own shell
Truffled Lentil Salad with Pepper Smoked Bacon Crisp
Kadaif Nest filled with Mango infused Crab-salad
Black Pepper crusted Beef Tenderloin with white Celery Truffle Salad
Gravlax Pockets filled with Scampi Salad and Salmon Caviar Potato Salad

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