

Canapés and Hors d'oeuvres

Canapé and hors d'oeuvres prices are per piece

Minimum of 4 dozen per item ordered

*Grilled lobster and pepper jack cheese quesadillas with wasabi sour cream

*Golden crab cake topped with spicy tomato remoulade

Shellfish club salad served on toasted brioche

*Balsamic glazed sea scallops wrapped in applewood smoked bacon

*Seared sea scallop served on a crostini with citrus mascarpone

*Rosemary scented Colorado lamb lollipops with mint jelly chutney

*Shrimp cakes topped with sweet chili aioli and scallions

Oysters Rockefeller - baked with spinach, cream cheese and apple wood smoked bacon
\$3.25

Italian tuna melt - fresh tuna salad served on a baguette with brie

*Roasted chicken and zucchini cakes served with lemon and caper remoulade

Portobello mushroom truffle salad on brioche croutons

*Baked shrooms filled with chopped clams, pecorino romano and bacon bits

*BBQ pork sliders on a buttermilk crouton

*Phyllo triangles with spinach, wild mushrooms and feta

Poached shrimp on cucumber rounds with avocado pico

Seared black angus ribeye with marsala mushrooms and onions on crostini

Open faced black angus mini sliders with all the fixin's

\$2.75

Gorgonzola and grilled Asian pear on a blueberry cream cheese crostini

*Mini quiches with assorted fillings

*Rex's buffalo chicken wings served with blue cheese and ranch

Fresh fruit kebabs with honey mascarpone dipping sauce

Deviled eggs with toasted almonds and smoked paprika

Balsamic roasted vegetable crostini with goat cheese crumbles

\$2.25

Our chef suggests 4 - 6 hors d'oeuvres per person per hour

**Indicates items that are served warm*

All prices subject to change without prior notification

Please add 8.4% sales tax and 18% gratuity

