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BERNARD'S



## New Year's Eve 2008

### CLASSIC HORS D'OEUVRES

Stuffed Mushrooms with Spinach & Cheese \$19 doz.

Chicken Bruschetta in a Blue Corn Chip Cup \$19 doz.

Maryland Crabcakes with Red Pepper Aioli \$27 doz.

Coconut Shrimp with Mango Coulis \$29 doz.

Chicken Satay with Thai Peanut Sauce \$19 doz.

Vegetable Spring Rolls with Chili Duck Sauce \$17 doz.

Margherita Pizza Bites with Fresh Tomato Sauce, Fresh Mozzarella & Fresh Basil \$15 doz.

Handmade Chicken Fingers with Honey Mustard Dipping Sauce \$17 doz.

Cocktail Franks in Puff Pastry with Honey Mustard Dipping Sauce \$14 doz.

Seared Ahi Tuna on a Wonton Crisp with Wasabi Chive Cream \$29 doz.

Chicken & Cheese Quesadillas with Pico de Gallo Salsa \$17 doz.

Baked Brie with Raspberry & Almond in Puff Pastry \$19 doz.

Filet Mignon on a Crostini with Béarnaise Sauce \$36 doz.

Grilled Asparagus with Gremolata in Puff Pastry \$19 doz.

Antipasto Skewers drizzled with Balsamic Vinaigrette \$17 doz.

Herb Crusted Seared Scallop with Balsamic Reduction \$33 doz.

Grilled Baby Lamb Chops with Rosemary Garlic Marinade \$37 doz.

Rock Shrimp Salsa with Fresh Cilantro in Blue Corn Chip Cup \$19 doz.

### GOURMET BASKETS

Homemade Lime Tortilla Chips in a basket with Pita, Guacamole, Salsa & Hummui  
\$49 medium (serves 12-15) \$85 large (serves 20-25)

Seasonal Vegetable Crudités beautifully arranged in a basket with Spinach Aioli  
\$49 medium (serves 12-15) \$75 large (serves 20-25)

Imported Cheese Sampler:

Aged Gouda, Quebec 5-year Cheddar & French Brie

Wedges of Our Finest Cheeses Served with Grapes, Dried Fruits & Crackers

\$49 medium (serves 12-15) \$89 large (serves 20-25)