



APPETIZER SELECTIONS

The perfect accompaniment to your lunch or dinner entrée.

SALADS

Salad Bel-Air

California baby greens with
Chef's special dressing

Waldorf Salad

Mixed baby greens with
apples, raisins, chopped walnuts and
traditional waldorf dressing

Rose Petal Salad

California mesclun sprinkled
with edible rose petals and
a French vinaigrette

Caprese Salad

sliced red tomatoes, mozzarella
cheese, oak leaf lettuce
and pesto vinaigrette

Greek Salad

butter lettuce with feta cheese,
marinated red peppers, Kalamata
olives and oregano vinaigrette

Caesar Salad

crisp romaine lettuce with croutons
and traditional caesar dressing

SOUPS

Served in a Soup Plate

Cantaloupe and Honeydew Fruit Soup

Chilled Tomato Soup

with basil and avocado

Vichyssoise

with caviar cream

Wild Forest Mushroom Soup*

Butternut Squash and Apple Soup

with chestnuts

Lobster Bisque

with diced plum tomatoes*

Boston Clam Chowder*

Roasted Eggplant Soup

with fresh coriander

Tortilla Soup

Split Pea Soup

*encroûte, add \$2.50 per person



Bel-Sir Bay Club

SPECIALTY STARTERS

**Ravioli stuffed with Lobster,
Mushroom, Spinach or Ricotta Cheese**

served with porcini mushrooms, tomato
basil or lobster sauce

Carpaccio

thin shavings of rare beef with
capers, onions, olive oil, lemon juice
and shaved asiago cheese

Louisiana Crab Cakes

on a bed of greens with
roasted red pepper sauce

Norwegian Smoked Salmon

with caviar

Sautéed Scallops

with fried onions and chardonnay sauce

Petite Bouillabaisse

with cilantro aioli

Wild Mushroom Feuillette

with fine herb butter

Jumbo Prawns

with horseradish cocktail sauce



Bel-Air Bay Club

HORS D'OEUVRES

Minimum 50 pieces of each selection.

WARM HORS D'OEUVRES

Vegetable Chinese Potstickers
with hoisin scallion sauce

Thai Chicken or Beef Skewers
with toasted peanut sauce

Mini Beef Sliders
with ketchup, mustard and cheese

Miniature Quiche Lorraine

French Fries

Lobster Bisque
served in a shot glass with fresh lobster

Spinach & Pesto Stuffed Mushrooms

Southern Style Crab Cakes
with remoulade dip

Anti Pasto Skewers
with tomato and fresh
mozzarella

Spinach Spanakopita

Baby Lamb Chop
with mint sauce

Italian Bruschetta

Traditional Latkes topped with
sour cream and applesauce

Cocktail Franks in Puff Pastry
with honey-mustard sauce and ketchup

TEMPERATE HORS D'OEUVRES

Oysters Rockefeller

Fresh Sea Scallops
wrapped in bacon

Baby New Potatoes
topped with sour cream and caviar

Pacific Shrimp
served with cocktail sauce

Coconut Prawns

**Crab California Rolls or
Shrimp Tabuko Rolls**
served with ginger, wasabi
mustard and soy sauce

Beef and Duxelle Encroûte

Smoked Salmon on Pumpernickel

**Profiteroles Filled with Sonoma
Goat Cheese and Fine Herbs**

Caesar Salad in Phyllo Dough Cup

Ahi Tuna served on a crispy won ton
with wasabi mayonnaise



Bel-Sir Bay Club

MIRRORS & DISPLAYS

CRUDITÉ DISPLAY

Chef's Selection of fresh seasonal vegetables served with a selection of appropriate dips

CHEESE DISPLAY WITH FRESH FRUIT GARNISH

Chef's selection of five cheeses, imported and domestic served with an assortment of crackers

FRESH SEASONAL FRUIT

a refreshing variety of seasonal sliced and whole fruit displayed on a block of wood and garnished with a variety of mixed nuts and dried fruit

COUNTRY PATE DISPLAY

assorted country pâtés and terrines served with homemade breads and crackers

ASSORTED SEAFOOD ON ICE

Alaskan king crab legs, Pacific shrimp and snow crab claws displayed on ice with lemon wedges and cocktail sauce

MIRROR OF SMOKED SEAFOOD

selection of smoked seafood including smoked salmon, trout and gravad lox Spanish capers, red onions, chopped eggs, lemon and assorted breads

WHOLE POACHED SALMON

served cold and presented on a mirror with garnish of deviled eggs, cucumber mousse, cherry tomatoes and sauce



LIVE HORS D'OEUVRE STATIONS

All hors d'oeuvre stations are "live" and provide an exciting and entertaining show for your guests.

QUESADILLA STATION

flour tortillas filled with cheese
served with guacamole, fresh salsa
and sour cream

GRILLED BABY LAMB CHOPS

baby lamb chops grilled and glazed
with mint chutney

POTSTICKER STATION

traditional Chinese potstickers
filled with your choice of two of the following:
vegetables, shrimp, chicken or pork.
Served with ginger soy sauce, spicy mustard
and oriental plum sauce

CAVIAR STATION

sevruga, red caviar, whitefish caviar,
American sturgeon, salmon and golden
caviar served with capers, parsley,
chopped eggs, sour cream and toast

SOUTHERN-STYLE CRAB CAKE STATION

crab meat prepared in mini-cakes coated
with bread crumbs and sauteed in butter
served with tartar and cocktail sauce

GOURMET RAVIOLI STATION

individual freshly made ravioli
stuffed with your choice of two of the following:
mushrooms, spinach, lobster or ricotta cheese.
Served with porcini mushroom, tomato
basil or lobster sauce

PLEASE NOTE:

Hors d'oeuvre stations are served in appetizer-
size portions and are available only during the
cocktail hour.

Live hors d'oeuvre stations will be open for a
maximum of one hour.

***There will be a \$150 attendant fee per station**

****Prices are based on a one-hour hors d'oeuvre
reception**