

# MONARCH BAY CLUB

## *A Private Beach Club*

### COLD HORS D'OEUVRES

#### CANAPES

SEARED SPICY AHI TUNA, GRIDDLE MAUI PINEAPPLE, BRIOCHE TOAST  
**\$3.00**

GOGONZOLA STUFFED MISSION FIG, PORT WINE GLAZE (SEASONAL)  
**\$4.00**

VINE-RIPENED ROMA TOMATO, PARMIGIANO-REGGIANO, BASIL, OLIVE OIL, GARLIC CROSTINI  
**\$3.00**

TARTARE OF ATLANTIC SALMON, FRIED CAPERS, POPPY SEED PHYLLO  
**\$3.00**

ITALIAN TRUFFLE SCENTED GOAT CHEESE MOUSSE, PARMIGIANO-REGGIANO CRACKER  
**\$3.00**

SMOKED SALMON, CAVIAR CRÈME FRAICHE, SNIPPED CHIVE, PITA BREAD  
**\$4.00**

MAINE SEA SCALLOP SEVICHE IN CUCUMBER CUP  
**\$4.00**

#### TINY BITES ON SPOONS

PICKLING SPICE POACHED LOBSTER MEDALLION, AVOCADO, MANGO SALSA  
**\$5.00**

AHI TUNA WITH FLAVORS OF LIME, GINGER AND CILANTRO  
**\$4.50**

FIVE SPICE ROASTED LAMB LOIN, GREEN SCALLION AND TOASTED PINE NUTS.  
**\$5.50**

SALMON SEVICHE, DILL, JAPANESE CUCUMBER  
**\$4.50**

**BASED ON MINIMUM ORDER OF THIRTY PIECES PER ITEM**

**HORS D'OEUVRE RECEPTION ESTIMATES:**  
3-4 PIECES PER PERSON FOR LITE APPETIZERS  
6-7 PIECES PER PERSON FOR HEAVY APPETIZERS

Prices are exclusive of 20% service charge and 7.75% sales tax

# MONARCH BAY CLUB

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### HOT HORS D'OEUVRES

#### STANDARD

FETA CHEESE, SPINACH IN PHYLLO – SPANAKOPITA  
**\$3.00**

TWICE-BAKED ORGANIC FINGERLING POTATO, CHIVE CRÈME FRIACHE  
**\$3.00**

GINGER CHICKEN SAMOSA, CUCUMBER SWEET CHILI DIPPING SAUCE  
**\$3.50**

BAKED CRABMEAT STUFFED MUSHROOM, REMOULADE SAUCE  
**\$4.50**

COCONUT BREADED CHICKEN TENDERLOIN, ROASTED MAUI PINEAPPLE RELISH  
**\$4.00**

CRISP FRIED PARMESAN HERB ARTICHOKE, MAY TAG BLUE CHEESE  
**\$3.00**

SKEWER OF FREE RANGE CHICKEN BREAST, PEANUT SAUCE  
**\$4.00**

FRIED VEGETARIAN SPRINGROLL, SWEET GINGER SOY DIP  
**\$4.00**

PAN-FRIED CHICKEN POTSTICKERS, SOY SCALLION DIPPING SAUCE  
**\$4.00**

BEGGAR'S CRISPY PURSE OF VEGETABLE, GINGER PLUM SAUCE  
**\$4.00**

CHARBROILED BEEF SATE, SPICY PEANUT DIP  
**\$4.50**

SKEWER OF CHICKEN "THAI STYLE", CHILI PEANUT DIP  
**\$4.00**

DEEP FRIED SHRIMP EGGROLL, FIVE-SPICE HOISIN  
**\$5.00**

ROASTED LAMB CHOP, ONION MARMALADE, BALSAMIC SYRUP  
**\$6.50**

BAY CLUB MINI BEEF WELLINGTON, SAUCE BEARNAISE  
**\$5.00**

MARYLAND CRAB CAKE, SWEET ONION JAM, SPICY TARTARE SAUCE  
**\$5.00**

GRILLED PETIT FILET MIGNON, MUSHROOM RAGOUT, GORGONZOLA CHEESE, OLIVE CROSTINI  
**\$6.50**

LOBSTER DUMPLING WITH FLAVORS OF LIME, GINGER, CILANTRO, SPICY DIPPING SAUCE  
**\$6.50**

BAKED ORGANIC FINGERLING POTATO, RUSSIAN CAVIAR, CRÈME FRAICHE  
**\$5.50**

BAKED SEA SCALLOP WRAPPED IN BACON, TOMATO FONDUE  
**\$5.00**

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