

CABERNET STEAKHOUSE APPETIZER MENU

Choose Four Appetizers – One from Column A and Three From Column B - \$15 Per Person – All Additional Appetizers are \$5 Per Person

Column A

- Maryland Crab Cakes with Whole Grain Mustard Beurre Blanc
- Gulf Shrimp Cocktail with Traditional Cocktail Sauce
- Crispy Fried Lobster Tails with English Honey Mustard
- Prime Beef Satay with Asian B-B-Q Sauce

Column B

- Vegetable Spring Rolls with Soy Sherry Broth
- Pork and Vegetable Spring Rolls with Soy Sherry Broth
- Fried Calamari tossed in Sweet Red Pepper Chili Sauce
- Grilled and Marinated Chicken Skewers
- Spanikopita - Spinach and Feta Cheese Filled Phyllo over a Red Pepper Coulis
- Herb Crusted Lamb Lollipops with Warm Mint Jelly Emulsion
- Smoked Salmon on Toast Points
- Mini Sliders (Prime Beef Mini-Burgers with cheddar and bleu cheese)
- Assorted Cheese, Fresh Fruits, and Crackers
- Bruschetta – Beefsteak Tomatoes, Mediterranean Olives, Basil, Olive Oil, Balsamic Vinegar, Fresh Mozzarella Cheese served on Toast Points
- Fresh Shucked Oysters on the Half Shell with Traditional Cocktail Sauce
- Beef Carpaccio with Capers and Horseradish Cream over Toasted Baguette
- Spinach and Jalapeno Jack Cheese Dip served with Fresh Tortilla Chips
- Tuna Tartar with Asian Sesame Dressing over Wakame Seaweed and Fried Wonton
- Buffalo Shrimp tossed in Siracha Chili Sauce served with creamy Vegetable Dressing