

# M Restaurant

*at the Morris House Hotel*

## *Hors d'oeuvres*

*Per 100 Pieces*

### *Soup & Gazpacho Shooters - \$150*

Chilled Pineapple Guava\* ▽  
Blueberry Shooter Mint Whip Cream\*  
Asparagus Cream, Espellete\*  
Carrot Coconut Soup\*  
Roasted Corn Cream\*

### *Vegetables & Fruit - \$225*

Strawberry, Feta, Cucumber\*  
Caprese Salad\*  
Creamy Spinach Artichoke Cups  
Mushroom and Parmesan Wheel  
Seared Halloumi Cheese, Compressed Watermelon\*  
Beer Battered Tofu, Maeploy ▽  
Avocado, Pineapple, Tomato on Purple Tortilla ▽

### *Fish - \$275*

Yuzu Scallop Ceviche, Brioche  
Tuna Watermelon Tartar, Sesame Wonton  
Smoked Salmon, Goat Cheese, Pickled Red Onion, Crostini  
Salmon Caviar, Crème Fraiche, Cucumber\*  
Shrimp Cocktail\*  
Petit Crab Cake, Aioli  
Oyster on the Half Shell\*  
Grilled Shrimp, Lemon Butter\*  
Escargot Tartlet, Lemon Herb Butter

### *Meat - \$275*

Old Fashioned Pigs in a Blanket, Mustard  
Orange Chicken Popettine\*  
Bacon Wrapped Almond Stuffed Date\*  
Petit Beef Wellington  
Pulled Pork, Barbeque, Slaw, Crostini  
Chicken or Beef Satay, with Peanut Sauce and Scallions\*

\* **gluten free**

▽ **vegan**