

P A R A G O N

Restaurant & Bar

HORS D'OEURVE PLATTER MENU

EACH SELECTION HAS ABOUT 20 PIECES

CRISPY CALAMARI

WITH SEASONAL VEGETABLES AND CHIPOTLE AIOLI \$22.

CHICKEN TANDORI

GRILLED CHICKEN WITH TANDORI SPICY PEANUT SAUCE \$30.

BRAISED RIBS, "ST. LOUIS" STYLE

WITH JIM BEAM BARBEQUE SAUCE \$35.

CRAB CAKES

WITH SPICY AIOLI \$46.

BRUSCHETTA

PORT GLAZED ONIONS AND MAYTAG BLUE CHEESE \$25.

OVEN ROASTED POTATOES

WITH LAURA CHENEL GOAT CHEESE AND KALAMATA OLIVES \$25.

SMOKED SALMON PINWHEEL

WITH CREAM CHEESE ON TOAST \$28.

*SPECIAL EVENT MENUS ARE SUBJECT TO SEASONAL CHANGES

