



Private Event - Hors d'Oeuvres

Unless otherwise noted, all items are priced per piece and can be ordered by the dozen

Stationary

priced per person

International Cheese Display with assorted fruits & crackers | \$2.50

Antipasto Display | \$3.00

Vegetable Crudites with assorted dips | \$2.00

Raw Bar Offerings

Shrimp Cocktail | \$3.00

Littleneck on the Half Shell | \$1.25

Selected Oysters on the Half Shell | \$2.50

Passed Hors d'Oeuvres

Goat Cheese in Crisp Phyllo Cups with jalapeno jelly | \$1.50

Sea Scallops Wrapped in Bacon | \$1.50

Assorted Crostini chef's choice | \$0.80

Mini Crab Cakes with tartar sauce | \$1.25

Chicken Cashew Spring Rolls with soy dipping sauce | \$1.50

Brie Cheese Baked in Phyllo with raspberry & almond | \$1.50

Grilled Smoked Salmon Flat Bread with capers, red onion & dill | \$1.75

Sushi Offerings

• Maki-Zushi Rolls •

all rolls yield 6 pieces except where noted

California crab, cucumber, avocado & sesame (8 pieces per roll) | \$8.50

California Rainbow California roll with tuna & salmon (8 pieces per roll) | \$17.00

Sansei spicy crab, cilantro, veggies with furikake & sweet Thai-chili sauce | \$11.00

Tekka tuna | \$8.00

Honolulu tuna, avocado, cucumber & sprouts | \$11.00

Veggie Roll avocado, carrot, cucumber, sprouts & gourd strips | \$7.50

Bagel Roll smoked salmon, cream cheese, pico de gallo & cucumber | \$9.00

Spicy Smoked Salmon spicy mayonnaise, pico de gallo & cucumber | \$9.00

• Sashimi •

all items yield 5 pieces per order

Maguro tuna | \$14.50

Hamachi yellowtail | \$14.50

Sake fresh salmon | \$13.50

Katsuo Bonita seared tuna | \$14.50

All menu items subject to 18% gratuity and Connecticut state sales tax.

We require counts and selections at least one week prior to your event date.

GO FISH will gladly discuss customized menus to suit your personal preferences or special needs.

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