

AuBAR Tapas & VIP
\$42/Dozen

Rare Seared Tuna Chopsticks
Wasabi Vinaigrette

Seared Scallops on a Yam Chip
Tomato and Cucumber Salsa

Grilled Asparagus and Goat Cheese Taquitos with Avocado
Tequila Puree

Tomato Bocconcini Stack
Fresh Basil and Balsamic Reduction (Crostini on side)

Rare Seared Beef Tenderloin Crostini Truffle Oil & Dijon

Prawn Cocktail Shooters

Smoked Salmon Cucumber
Wasabi and Tobiko

Skewered Strawberries & Chocolate
\$2.00/Strawberry and Decadent Chocolate Brownie \$3.00/each

Assorted Artisan Cheeses with fresh fruit and baguette (Market Price)

\$15.00 delivery charge



THE OCEAN CLUB
restaurant • lounge

All items prepared by the Ocean Club Lounge
Executive Chef: Tyler Gordon

