## HORS D'OEUVRES

## **HOT HORS D'OEUVRES**

- ❖ Beef Meatballs / Spicy Marinara / Romano --- \$7
- Chicken Satays / Thai Peanut Sauce / Scallion / Lime --- \$7
- ❖ Spanakopita / Barrel Aged Feta / Preserved Lemon Oil --- \$7
- ❖ Fried Ginger Pork Pot Stickers / Black Garlic Ponzu Sauce --- \$7
- Chicken Tinga Quesadillas / Cheddar / Queso Fresco / Salsa Roja --- \$7
- ❖ Lump Crab Cake / Corn and Pepper Chow Chow / Comeback Sauce --- \$8
- Fried Ravioli Bolognese / Parmesan / Sweety Drop Peppers / Oregano --- \$7
- ❖ Artichoke and Chevre' Beignets / Buttermilk Herb Dip --- \$7
- ❖ Lobster Macaroni and Cheese Spoons / Toasted Panko --- \$8
- Chipotle Lime Beef Satays / Scallion Chimichurri / Queso Cotija --- \$7
- Grilled New Zealand Lamb Chop / Red Wine Mint Reduction / Gremolata --- \$8
- Tempura Gulf Shrimp / Wasabi Aioli / Toasted Sesame --- \$7

## **COLD HORS D'OEUVRES**

- ❖ Gulf Shrimp Cocktail Shooters / Bloody Mary Cocktail Sauce --- \$8
- Grilled Beef Tenderloin / Crostini / Horseradish Cream / Pickled Shallot / Herb Oil --- \$7
- ❖ Wine Poached Pear / Gorgonzola / Toasted Walnut / Port Balsamic Glaze --- \$8
- ❖ Togarashi Seared Tuna / Wakame Salad / Sriracha Aioli --- \$8
- Pastrami Cured Atlantic Salmon / Rye Crisp / Fried Capers / Dill Cream Cheese --- \$8
- ❖ Grilled Baguette / Pepper Bacon / Goat Cheese / Frisee / Cured Tomato --- \$7
- Grilled and Chilled Shrimp Skewer / Guajillo Chile Rub / Jalapeno Agave Glaze --- \$8
- \* Roma Tomato Bruschetta / Roasted Artichoke / Basil / Buffalo Mozzarella --- \$7
- ❖ Barrel Aged Feta / Cucumber Salsa / Kalamata Olive Pesto --- \$7
- ❖ Lump Crab Ceviche / Pineapple Mojo / Lime / Cilantro --- \$8
- ❖ Ginger and Honey Seared Duck Breast / Toasted Brioche / Blackberry-Peppercorn Glaze --- \$9
- ❖ Grilled Asparagus / Crisp Bacon / Tarragon Aioli / Fried Garlic --- \$7
- Chilled Snow Crab Cocktail Claws / Sauce Louis --- Market