

# HORS D 'OEUVRES

## HOT HORS D 'OEUVRES

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

## COLD HORS D 'OEUVRES

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

All food and beverages are subject to a taxable service charge, currently at 24%, and sales tax, currently at 8.625%. Prices are subject to change until confirmed on a banquet event order.