

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
- ❖ Profiterole Mini Crab Cake, Creole Mustard--- \$9
- ❖ Fried Ravioli Bolognese, Parmesan, Sweety Drop Peppers, Oregano --- \$7
- ❖ Chicken Fried Oysters, Spicy Remoulade --- \$10
- ❖ Lobster Macaroni and Cheese Spoons, Toasted Panko----\$9
- ❖ Chipotle Lime Beef Satays, Scallion Chimichurri, Queso Cotija --- \$9
- ❖ Grilled New Zealand Lamb Chop, Red Wine Mint Reduction, Gremolata --- \$10
- ❖ Tempura Gulf Shrimp, Harrisia Sauce --- \$10

COLD HORS D 'OEUVRES

- ❖ Gulf Shrimp Cocktail Shooters, Bloody Mary Cocktail Sauce---- \$10
- ❖ Grilled Beef Tenderloin, Crostini, Horseradish Cream, Pickled Shallot, Herb Oil --- \$10
- ❖ Wine Poached Pear, Gorgonzola, Toasted Walnut, Port Balsamic Glaze --- \$9
- ❖ Togarashi Seared Tuna, Wakame Salad, Sriracha Aioli --- \$9
- ❖ Gravlax, Rye Crisp, Fried Capers, Dill Cream Cheese --- \$9
- ❖ Grilled Baguette, Pepper Bacon, Goat Cheese, Frisee, Cured Tomato --- \$8
- ❖ Grilled and Chilled Shrimp Skewer, Guajillo Chile Rub, Jalapeno Agave Glaze---- \$10
- ❖ Roma Tomato Bruschetta, Roasted Artichoke, Basil, Buffalo Mozzarella --- \$8
- ❖ Barrel Aged Feta, Watermelon, Balsamic Glaze --- \$8
- ❖ Beef Tartare, Rye Crisp--- \$9
- ❖ Ginger and Honey Seared Duck Breast, Toasted Brioche, Blackberry-Peppercorn Glaze---- \$10
- ❖ Grilled Asparagus, Crisp Bacon, Tarragon Aioli, Fried Garlic --- \$8
- ❖ Chilled Snow Crab Cocktail Claws, Sauce Louis ---- *Market*

All selections offered in minimum quantities of 50 pieces each.

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.