



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, Sweetly 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, Harrisa 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.