

HORS D'OEUVRES MENU

STATIONARY TREATS

Artisanal Cheese Board

Chef's Choice Artisan Cheese Selections

Italian Fig Compote, Almonds, Cashews, Dried Apricots, Grapes, Strawberries, Crackers & Sliced Baguette

Heirloom Crudités

Heirloom Tomatoes, Carrots, Cauliflower, Radishes, Purple Potatoes, Haricot Verts
with a Cucumber Dill Sauce

Charcuterie

Assorted Cured Meat, Patés, Salumis

Homemade Pickles, Marinated Olives, Marinated Mushroom, Mustard, Cornichon
Sliced Baguette and Fresh Breads

Hummus Dip

with Pita Crisps, Chopped Tomatoes, Olive oil Drizzle and Sprinkled Paprika

Crostini Station

Freshly Made Crostini Crackers with Hummus, Bruschetta, and Ricotta & Honey Spreads

PASSED SELECTION-CHILL

Yellowfin Tuna Taco Sushi Grade Tuna, Scallion, Meyer Lemon Aioli, Avocado Mousse, Wonton Cup

Petite Lobster Rolls Toasted Bun, Maine Lobster, Celery Remoulade

House Smoked Salmon Flatbread Roasted Shallot, Herb Crème Fraiche, and Watercress

Chilled Jumbo Shrimp with Cocktail Sauce

Assorted Sushi & Sushi Rolls with Wasabi Soy Dipping Sauce

Sesame Tuna with Sushi Rice Cake, Tobiko and Chili Scallion Mayo

Peppered Beef Carpaccio Toast Shaved Rare Beef, Wild Greens, Blue Cheese Vinaigrette on Crostini

Fresh Mozzarella, Cherry Tomato & Basil Skewer with Balsamic Drizzle

Fava Bean Hummus Crostini Marinated Heirloom Tomatoes

Waldorf Chicken Salad Tartlet Grapes, Walnuts, Craisins, Apple



PASSED SELECTIONS-HOT

Mini Crab Cake with Lemon Garlic Aioli

Louisiana Shrimp and Grits Tasting Spoon

Coconut Shrimp with Mango Aioli

Mini Grilled Cheese with Smokey Turkey, Monterey Jack Cheese and Poblano

Jerk Chicken "Spring roll" with Julienne Pepper and Passionfruit Mustard

Sesame Chicken Satay Roasted Peanut Sauce

Crisp Southern Fried Chicken & Savory Waffles

Peking Duck Wonton Orange Mustard

Smoked BBQ Chicken Fortune Cookie Charred Pineapple BBQ Glaze

Pulled Pork Slider on Brioche with Fontina and Ancho Barbecue Sauce

Black Angus Cheeseburger Sliders

Spiced London Broil Beef Roll Stuffed with Asparagus

Braised Short Rib Taco Cup

Harissa Marinated Lamb Lollipop Cilantro-Mint Yogurt

Crispy Mac and Cheese with Aged Cheddar and Truffle Essence

Flatbread Topped with Fresh Fig, Pine Nut and Honey Goat Cheese

Flatbread Topped with Fresh Basil, Pesto, Tomato and Fontina Cheese

Smoked Roasted Pepper, Goat Cheese and Sautéed Zucchini Roll Lightly breaded and flash fried

Open Faced Mini Spanakopita Crispy Phyllo, Feta, Spinach, Sundried Tomato Relish

Market Vegetables Spring Roll Apricot Mustard

Chef's Seasonal Arancini Accompanying Sauce

