

HORS D'OEUVRES MENU

STATIONARY TREATS

Artisanal Cheese Board

Chef's Choice Artisan Cheeses

Honey, 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 (GF)*

Antipasto Board

*Assorted Cured Meats and Salami and Grana Padano Cheese
Marinated Olives, Mustard, Cornichons and Sliced Baguette*

Hummus Dip

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

Crostini Station

*Hummus, Bruschetta, Ricotta & Honey with Freshly Made Crostini Crackers on the Side
(GF Crackers Available for all Stationary Items)*

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 (GF)

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

Roasted Red Pepper Hummus on Rice Crisp (GF)



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

Sesame Chicken Sate with Roasted Peanut Sauce (GF)

Jerk Chicken Sate with Charred Pineapple Chutney

Honey Sriracha Chicken Meat Ball (GF)

Crisp Southern Fried Chicken & Savory Waffles

Chicken and Cheese Empanadas with Cilantro Lime Crema

Peking Duck Spring Roll Orange Mustard

Pulled Pork Slider with Fontina and Ancho Barbecue Sauce

Black Angus Cheeseburger Sliders

Braised Short Rib Flat Bread with Gorgonzola and California Slaw

Pimentón Albondigas Spicy Spanish Tomato Sauce (Beef) (GF)

Spiced London Broil Beef Roll Stuffed with Asparagus (GF)

Korean Beef Sate with Gojuchang (GF)

Roasted Lamb Lollipop with Whole Grain Mustard Shallot Sauce (GF)

Moroccan Lamb Kabob with Fig, Apricot and Peppers

Short Rib Bite Wrapped in Bacon (GF)

Crispy Gruyere Mac and Cheese Bite

Fresh Fig, Pine Nut and Honey Goat Cheese Flatbread

Vegetable Edamame Spring Roll Sweet and Spicy Chili Sauce

Green Goddess Arancini with Peas, Spinach, Asparagus and Herbs

Butternut Squash Arancini with Sage Butter Sauce

Kale and Quinoa Fritter with Parsley Tzatziki (GF)

