

HORS D'OEUVRES MENU



HORS D'OEUVRES

NOT ALL HORS D'OEUVRES ARE SUITED FOR BUFFET OR TRAY PASSED STYLE SERVICE.
YOUR EVENT SPECIALIST WILL ASSIST YOU IN DEVELOPING THE RIGHT
SELECTIONS FOR YOUR EVENT. PRICE BASED ON 1 PER PERSON

HOT

Petite Bacon & Beef Sliders

Cambozola Cheese, Bacon Marmalade,
Fire Roasted Ketchup, Poppy Bun

Petite Angus Beef Sliders

Caramelized Onions, Sharp Cheddar,
Roasted Garlic Aioli

Baja Sope

Tender Beef, Cotija Cheese,
Chili de Arbol Aioli

Crispy Gougere

Goat Cheese, Smoked Gouda, Smoky Salt

Grilled Cheese and Tomato Bisque Shooter

Crab Cakes- Add \$1.50

Lump Crab, Roumalade

Lamb Lollipop- Add \$1.50

Thyme- Curry Marinated, Port Reduction

Southern Shrimp Cakes- Add \$1

Lemon Yogurt Dressing

Quinoa and Black Bean Petite Sliders

Pickled Red Onions

Empanada

Vadouvan, Shredded Beef, Chorizo,
Avocado- Cilantro Crema

Stuffed Mushrooms

Sweet Italian Sausage, Three Cheeses Blend

Spinach-Artichoke Beignets

Truffle Aioli

Arancini

Crispy Mushroom Risotto, Fresh
Mozzarella, Tomato Fondue

Jalapeno-Corn Croquet

Cilantro Lime Crema

Shrimp Cocktail

Mango Cocktail Sauce

Mini Beef Wellington- Add \$0.50

Steak, Mushrooms Duxelle, Bernaise

SPOONS

Braised Pork Belly

Mandarin Segments, Asian Pear Au Jus

Glazed Short Ribs

Wasabi Spaetzle, Grated Carrots

Lobster Mac N' Cheese- Add \$1.00

Shrimp Scampi

Micro Greens

SKEWERS

Martini Olive Skewers

Bleu Cheese, Rosemary- Almond Pesto,
Vermouth

Caprese Skewers

Mozzarella Cheese, Grape Tomatoes, Basil
Pesto

Kung Pao Chicken Skewers

Spicy Soy Glaze, Chopped Peanuts

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COLD

Perfect Bite

Triple Cream Brie, Salted Almond,
Honey, Cracker

Blackened Tuna- Add \$0.50

Sliced Cucumber, Jalapeno-Apple Salad

Spicy Poke- Add \$0.50

Won Ton Chip, Cilantro Slaw

Spring Crostini

Burrata, Grilled Apricot, Tasso Ham, Arugula

Seared Beef Roulade

Goat Cheese, Jalapeno, Onion,
Toasted Pita, Balsamic Reduction

Shrimp Ceviche- Add \$0.50

Corn Tostada, Mango, Cilantro, Cucumber

Blackberry-Goat Cheese Crostini

Honey, Basil

Crispy Pita Chip

Hummus, Roasted Garlic

Avocado Bruschetta

Rustic Bread, Garlic, Basil, Avocado, Roma
Tomato, Sea Salt

Brandied Fig Crostini

Bleu Cheese, Arugula, Raw Honey

Classic Deviled Eggs

Caperberry, Crispy Shallot, Dill

Roasted Zucchini "Manicotti"

Herbed 3 Cheese, Sunflower Kernels, Lavosh

Mango Avocado Ceviche Tostada

Fresh Citrus, Jalapeno and Cilantro

Savory Tart

Gruyere, Spinach, Caramelized Onion

Watermelon, Citrus with Feta

Mint, Rosemary Infused Honey

Hamachi Crudo- Add \$0.50

Pickled Vegetable, Fresno Chili, Yuzu
Vinaigrette

Endive Spears & Goat Cheese Mousse

Dried Figs, Candied Walnuts

Curried Chicken Summer Roll

Napa Cabbage, Golden Raisins, Mango-
Chili Sauce

Proscuitto Melon Bite

Basil, Balsamic Red Wine Reduction

Sesame Cucumber Cup

Asian Slaw, Marinated Shiitake Mushrooms