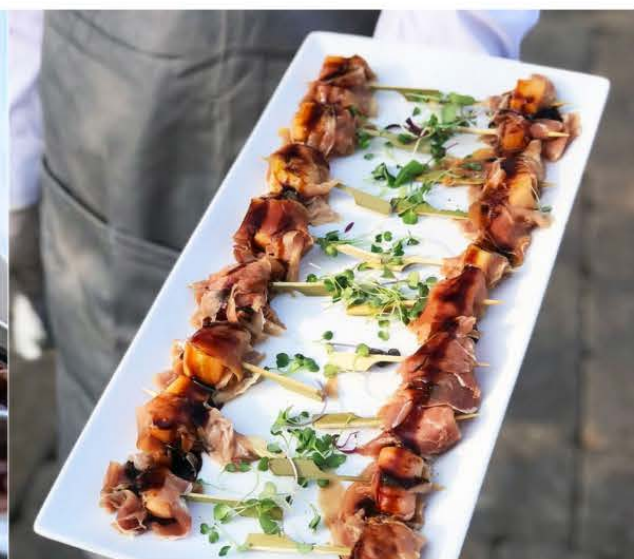




# HORS D'OEUVRES MENU



We Welcome Customizing Your Menu & Selections.

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

### **Baja Sope**

Tender Beef, Cotija Cheese, Tomato Sauce

### **Lamb Lollipop**

Ground Lamb, Thyme, Tzatziki

### **Petite Angus Beef Sliders**

Caramelized Onions, Sharp Cheddar, Roasted  
Garlic Aioli

### **Petite Bacon & Beef Sliders**

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

### **Grilled Cheese & Tomato Bisque**

### **Petite Crab Cakes**

Lump Crab, Lemon Yogurt Dressing

### **Empanada**

Vadouvan, Shredded Beef, Chorizo, Red  
Pepper- Cilantro Salsa

### **Stuffed Mushrooms**

Sweet Italian Sausage or Three Cheeses Blend

### **Spinach-Artichoke Beignets**

Truffle Aioli

### **Arancini**

Crispy Mushroom Risotto, Fresh  
Mozzarella, Tomato Fondue

### **Mini Beef Wellington**

Steak, Mushrooms Duxelle, Bernaise

### **Mini Baked Brie En Croute**

Raspberry Preserves

### **Short Rib**

Polenta Crouton, Creme Fraiche Microgreens

## SPOONS

### **Pork Belly**

Asian Sesame Slaw

### **Glazed Short Ribs**

Wasabi Mashed Potatoes, Grated Carrots

### **Seared Scallops**

Bordelaise, Crispy Shallots

### **Thai Meatballs**

Lemongrass, Ginger, Garlic

## SKEWERS

### **Martini Olive Skewers**

Bleu Cheese, Rosemary- Almond Pesto, Vermouth

### **Caprese Skewers**

Smoked Mozzarella Cheese, Grape Tomatoes,  
Basil Pesto

### **Kung Pao Chicken Skewers**

Spicy Soy Glaze, Chopped Peanuts

### **Pesto Shrimp**

Lemon Confit

### **Chicken Satay**

Sweet Chili Peanut Glaze



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## COLD

### Perfect Bite

Triple Cream Brie, Salted Almond,  
Honey, Cracker

### Blackened Tuna

Sliced Cucumber, Jalapeno-Apple Salad

### Spicy Poke

Won-Ton Chip, Cilantro Slaw

### Spring Crostini (Seasonal)

Burrata, Grilled Stone Fruit, Tasso Ham,  
Arugula

### Blackberry-Goat Cheese Crostini

Honey, Basil

### Crispy Pita Chip

Hummus, Roasted Garlic

### Bruschetta

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

### Brandied Fig Crostini

Bleu Cheese, Arugula, Raw Honey

### Feta & Lentil Bruschetta

### Smoked Salmon

Rye Crostini, Dill Cream, Lemon Zest

### Classic Deviled Eggs

Caperberry, Crispy Shallot, Dill

### Watermelon, Citrus with Feta (Seasonal)

Mint, Rosemary Infused Honey

### Hamachi Crudo

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

### Prosciutto Melon Bite

Basil, Balsamic Red Wine Reduction

## PLATTERS & DISPLAYS

### Domestic Cheese Platter 2oz.

Cubed Cheddar, Colby, Pepper Jack, Swiss,  
Smoked Mozzarella, and Jack, with Crackers and Toasted  
Crostinis

### Grilled Vegetable Crudite 3oz.

Assorted Vegetables such as Asparagus,  
Zucchini, Bell Peppers, Eggplant, Mushrooms, Carrots, and  
Artichokes with Honey Balsamic Dipping Sauce

### Antipasto Platter 5oz.

Sliced Italian Meats such as Genoa, Mortadella, Capicola,  
cheeses, pepperoncini's, artichokes, grilled pepper, tomatoes, and  
olives. Served with Toasted Bread.

We Don't Stop Here!

We Have Other Options Available Just Ask Your Event Specialist!