

# TAPAS

EST. 2020

*Events & Catering Co.*

## Passed + Stationed Tapas

*\*select four of the following:*

### Vegetarian

#### Squash Bruschetta

*With fig balsamic, pistachio, and goat cheese*

#### Apple Pecan and Cheddar tarts

*Flaky pastry tarts filled with balsamic caramelized apples and onions, combined with roasted pecans topped with aged cheddar cheese*

### Meat

#### Fig + Prosciutto Bites

*on sweet potato rounds with gruyere + balsamic*

#### Seared Beef + Blue Cheese

*Served on crisp garlic crostini*

#### Pulled Beef/or Pork Cups

*Topped with an asian slaw in individual wonton cups*

### Dessert

*(if dessert is not required, please select one of the above)*

Raspberry/or Pear streusel cheesecake

Miniature Hand Pies

Lemon Thyme Tart

#### **Hors D'oeuvres Service**

~3-4 pieces

\$18 - \$28 per person

*\*Prices vary per items - final price confirmed after selections*

*\*Additional delivery charges may apply*