

TAPAS

EST. 2020

Events & Catering Co.

Passed + Stationed Tapas

**select eight of the following:*

Vegetarian

Squash Bruschetta

With fig balsamic, pistachio, and goat cheese

Caprese Pesto Tart

With charred tomatoes on a butter puff pastry

Warm crostini

with whipped ricotta warm apples, sumac and honey

Meat

Crispy Polenta

with charred brussels and pancetta

Fig + Prosciutto Bites

on sweet potato rounds with gruyere + balsamic

Seared Beef + Blue Cheese

Served on crisp garlic crostini

Grilled Chicken Banh Mi

With pickled veg and sweet sauce

Wonton Crisps with Roasted Pork Belly

topped with roasted 5 spice pork belly and slaw

Pulled Beef Cups

Topped with an asian slaw in individual wonton cups

Harrisa Spiced Beef Tenderloin

with cilantro and and garlic sauce

Seafood

Crab/or salmon cakes
With housemade lemon dill aioli

Dessert

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

Raspberry/or Pear streusel cheesecake

Miniature Hand Pies
filled with fresh spiced apples

Chocolate Bites
rich chocolate filled cakes topped with raspberry sauce

Lemon Thyme Tart
Shortbread tart with thyme & lemon curd

Meal Service

~ 9 - 10 pieces

\$30 - \$85 per person

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

**Additional delivery charges may apply*