

TAPAS

EST. 2020

Events & Catering Co.

Passed + Stationed Tapas

**select 4-8 options for cocktail style or full dinner experience*

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

Apple pecan and cheddar tarts

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

Wild mushroom tarts

Baked puff pastry filled tarts with sauteed wild mushroom, thyme, garlic and leeks, all combined with a rich cream sauce

Grilled Flatbread

With goat cheese & seasonal vegetables

Arancini

with arrabiata sauce, parmesan and micro basil

Meat

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

Stuffed Miniature Yorkshire Pudding
with beef and whipped potato tops

Roasted Garlic Chicken Pops
with seasoned roasted grapes

Wonton Crisps with Roasted Pork Belly
topped with roasted 5 spice pork belly and slaw

Harrisa Spiced Beef Tenderloin
with cilantro and and garlic sauce

Crispy Jerk Chicken Rolls
Eggroll wrapped pulled jerk chicken with just a little heat, served with a sweet honey sauce

Beef tenderloin crostini
topped with sweet caramelized onions on garlic crostini. Topped with homemade aioli

Grilled Flatbread
With spicy sausage & seasonal vegetables

Honey Garlic Chicken Lollipops
With scallions and sesame seeds

Seafood

Crab/or salmon cakes
With housemade lemon dill aioli

Shrimp tostada
With avocado, chipotle, cilantro & lime

Tuna Poke
With lime aioli, rice chip and sesame seeds
***Gluten Free**

Salt Roasted Mini Potatoes
With sour cream, smoked salmon and chives
***Gluten Free**

D e s s e r t

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

Raspberry/or Pear Streusel Cheesecake

Miniature Seasonal Hand Pies
filled with fresh seasonal fruit

Chocolate Bites
rich chocolate filled cakes topped with raspberry sauce

Lemon Thyme Tart
Shortbread tart with thyme & lemon curd

Cocktail Service

~ 3- 4 pieces
\$20 - \$60 per person

Meal Service

~ 9 - 10 pieces
\$40 - \$85 per person

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

**Delivery + Onsite Chef Options Available*