

TAPAS

EST. 2020

Events & Catering Co.

Passed + Stationed Tapas

Vegetarian

Arancini

with arrabiata sauce, parmesan and micro basil

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

Meat

Glazed pork belly

with radicchio and cucumber

Puff Pastry Pinwheels

with chicken, fig, brie and arugula

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

S e a f o o d

Salmon Cakes

With tartar sauce

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

**contact for current offerings*

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Hors D'oeuvres Service

~3-4 pieces

\$ 20 - \$35 per person

Meal Service

~10-12 pieces

\$35 - \$85 per person

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

**Additional delivery charges may apply*