

Premium Hors d' Oeuvres

What's included:

- **Full staffing: Food + Chef + Service Team (Setup, Passing, Cleaning)**
- **Elegant and Creative Food Setup / Assemble (Equipment, Serving Utensils, Disposables Serving Ware)**
- **Labels For Each Item**
- **9 Hor's d' Oeuvres**
- **\$66 Per person, Minimum 50ppl**

CHOOSE NINE (9)

Shrimp & Octopus Ceviche - Aji Amarillo Leche de Tigre
Bang Bang Shrimp on Mini Bamboo - Bang Bang Sauce, Scallion Salad
Short Rib Sliders- Jack Daniel's Sauce, Aged Cheddar, Pickled Onions, Cornishon, Mini Brioche
Fried Scallops- Beer Battered Scallops, House Tartar
Shrimp Tempura - Wrapped in Sweet Plantains, Passion Fruit Aioli, Pepper & Onion Brunoise
Fillet Mignon Crostini- French Baguette, Beef Tenderloin, Onion Jam, Horseradish Creme Sauce
Short Rib Stuffed Cassava - Braised Short Rib, Guacamole, Pickled Red Onions, Yucca Cup
Duck Bao - Steamed Chinese Bun, Roasted Duck Breast, Cilantro Slaw, Sriracha Aioli, Black Sesame
Langostino & Shrimp Roll- Sweet Hawaiian Roll, Langoustine Tails, Shrimp Scampi, House Tartar Sauce
Jerk Oxtail Empanada - Braised Oxtail, Pepper Jack Cheese, Jerk Au Ju
Shrimp & Octopus Ceviche - Avocado, Lime, Served with Coconut Arepas
Caribbean Oxtail Mini Empanadas- Pepperjack Cheese, Jerk BBQ Sauce
Shrimp Tacos - Crispy Shrimp, Flour Tortilla, Cilantro Cabbage Slaw, Sriracha Aioli, Fresno Peppers
Polenta Cake & Short Rib- Braised Short Rib, Warm Polenta Cake, Fresno Relish, Queso Fresco
Skirt Steak Crostini - French Baguette, Marinated Grilled Churrasco, Avocado Guac, Chimichurri
Charcuterie Cones- Assorted Cold Cuts, Berries, Assorted Cheese, Olives, Artisan Crackers, Fig Jam and Honey
Beer Battered Fish Fritters Cones- Cod Fillet, House Tartar
Wild Mushroom Vol Au Vent- Wild Mushrooms, Caramelized Onions, Gruyere Cheese
Blueberry BBQ Pulled Pork Sliders - Hawaiian Bun, House Blueberry BBQ Sauce, Aged Cheddar, Cornishon
Langostino Lobster Roll - Brioche Roll , Butter Poached Langostino Tails, House Tartar
Shrimp Tempura Sushi Roll - Nori, Avocado, Cucumber , Sweet Plantain, Cream Cheese, Eel Sauce, Sriracha
Crab Elote Croquette- Lump Crab & Sweet Corn Coquette, Served with Cajun Remoulade Sauce
Shrimp Tempura Bao- Tempura Battered Shrimp, Cilantro Cabbage Slaw, Sriracha Aioli, Hoisin Creme
Coconut Shrimp - Roasted Pineapple Habanero Sauce
Grilled Beef Skewers- Lime Chimichurri
Lamb Kebab - Tzatziki Sauce
Tuna Poke - Jasmine Rice, Sriracha, Scallion Salad
Duck Carnitas Tacos - Hoisin, Sriracha Cabbage, Coriander
Charcuterie Cones- Assortment of Cheese, Cold Cut, Berries, Artisan Crackers, Olives and Nuts
Gua Bao - Asian Glaze, Belly Buns, Scallion Salad