

Deluxe Hor's d' oeuvres

There is an additional per person charge if chosen as your Hor's d'oeuvre Selection

- 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, Sweet 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
Crispy Calamari - Battered , Fresh Parsley , Charred Lemon, Chili Threads, Spicy Truffle Mayo
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
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