

# Premium Hors d' Oeuvres

## What's included:

- *Elegant and Creative Food Setup /Assemble (Equipment, Serving Utensils, Disposables Serving ware, Heat Source, Kitchen Equipment)*
- *Transportation, Delivery, Personalizations and Customizations, Labeling*
- *Event Insurance.*
- *9 Hor's d' Oeuvres Selections (Can be combined with signature menu)*
- *\$70 Per person, 35ppl Minimum (Tax not Included)*

## CHOOSE NINE (9)

### SEAFOOD

- Octopus Ceviche Arepas - Coconut Arepitas, Stuffed with Octopus Ceviche, Cilantro , Fresh Lime Juice
- Bang Bang Shrimp - Served on Mini Bamboo ,Bang Bang Sauce, Sesame Scallion Salad
- Fried Scallops- Beer Battered Scallops, House Tartar , Lemon, Parsley
- Creole Shrimp Tempura - Wrapped in Sweet Plantains, Passion Fruit Aioli and Pepper Brunoise
- Southern Shrimp & Grits - Creamy Boursin Cheese Grits, Pan Roasted Garlic Shrimp
- 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
- Lobster Roll - Brioche Roll , Butter Poached Lobster Meat, Brown Butter, Chives
- Shrimp Tempura Latin Roll - Nori, Avocado, Cucumber , Sweet Plantain, Cream Cheese, Eel Sauce, Sriracha Mayo
- Langostino & Shrimp Roll- Sweet Hawaiian Roll, Langoustine Tails, Shrimp Scampi, House Tartar Sauce
- Fish Tacos - Cod Fillet, Flour Tortilla, Cilantro Cabbage Slaw, House Made Tartar Sauce
- Caribbean Coconut Shrimp - Butterfly Coconut Breaded Shrimp, Served with Roasted Pineapple Habanero Sauce
- Salmon Bites Bowl - Honey Garlic Salmon, Jasmine Rice , Sesame and Chives

### BEEF, LAMB, PORK & DUCK

- Fillet Mignon Crostini- French Baguette, Beef Tenderloin, Onion Jam, Horseradish Crème Sauce
- Short Rib Stuffed Cassava Cup- Slow Braised Short Rib, Guacamole, Pickled Red Onions, on a Yucca Cup
- Duck Bao - Steamed Chinese Bun, Roasted Duck Breast, Cilantro Slaw, Sriracha Aioli, Black Sesame
- Oxtail Empanada - Braised Oxtail, Pepper Jack Cheese, Chipotle Aioli
- 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
- Lamb Chops- Za'atar Spiced Lamb Chops, Mikes Hot Honey
- Charcuterie Cones- Assorted Cold Cuts, Berries, Assorted Cheese, Olives, Artisan Crackers, Fig Jam and Honey
- Duck Carnitas Tacos - Chipotle Adobo Duck Carnitas, Street Tortilla, Pineapple Chipotle Chutney, Cilantro
- Lamb Kofta Skewers - Served with Tzatziki Sauce and Fresh Mint
- Blueberry BBQ Pulled Pork Sliders - Hawaiian Bun, House Blueberry BBQ Sauce, Coleslaw, Cornishon
- Grilled Beef Skewers- Marinated Beef Skewers, Brushed with Lime Chimichurri Sauce
- Wild Mushroom Vol Au Vent- Pastry Shells Stuffed with Wild Mushrooms, Caramelized Onions and Gruyere Cheese
- Charcuterie Cones- Assortment of Cheese,Cold Cut, Berries, Artisan Crackers, Olives and Nuts
- Gua Bao - Asian Glaze Pork Belly, Bao Buns, Scallion Salad