

Passed Appetizers

Room Temperature

Lobster Grilled Cheese

brioche, aged cheddar, tarragon aioli

Ahi Tuna Tartare (GF)

fried rice-cake, wasabi cream, lime- soy glaze

Muscovy Duck

rye toast, cranberry jam, micro arugula

Peach Crostini (vegetarian)

fresh ricotta, honey thyme drizzle

Mango & Vegetable Thai Roll (Vegan, GF)

sweet ponzu & chili dipping sauce

Chorizo & Rapini Pizzette

mozzarella, tomato, spicy maple glaze

Lemon Chicken Corn Muffin

avocado and tomato salsa, cilantro

Salmon Gravlox

dill crème fraiche, pickled red onion, blini

Beef Tenderloin Flatbread

basil mayo, shaved parmesan

Red Snapper Ceviche

avocado & jalapeno cream (GF)

Port Poached Pear

fig jam, gorgonzola, garlic toasted baguette

Turkey club

double smoked bacon, grape tomato, swiss cheese

Hot

Smoked Pork Taco

red cabbage & carrot slaw, bbq sauce

Lamb Chop (GF)

peppercorn rosemary jus

Cremini Mushroom Cap (GF, Vegan)

sweet potato mash, crispy beets, nutmeg dust

Southern Chicken Waffle

baby pickle, maple ranch aioli

Lentil & Chickpea Fritter (GF, Vegan)

tomato jam, mustard greens

Cajun Shrimp

siracha aioli, lemon slice

Wild Mushroom Truffle Tartlet (vegetarian)

goats' cheese, fresh chives

Mini Pulled Brisket Slider

sauerkraut aioli, crispy jalapeño

Chicken Empanadas

avocado, lime & cilantro dip

Tomato Basil Soup Shooters

topped with a mini grilled cheese

Roasted Red Pepper & Mascarpone Arancini

arugula pesto

