



### **VEGETARIAN APPETIZERS**

- Roasted Tomato Gazpacho Shooter
- Fire Roasted Watermelon and Tomato Gazpacho Topped with Seared Carrots, Sweet Beets, Peppery Arugula and EVOO drizzle
- Grape Tomato and Green Basil Squares with Sundried Tomato Zesty Lemon Pesto
- Beautiful Smashed Chickpea, Candied Garlic, Aromatic Cilantro, Diced Heirloom Tomato & Greek Kalamata Olives, Sprinkled with Cumin on Warm Pita Bread
- French Onion Soup Shooter and Cheesy Baguette
- Roasted Vegetable Crostini-Herbed Garlic Goat Cheese Mousse-Topped with Micro Basil
- Petite Grilled Cheese and Tomato Bisque Shooter
- Garden Greens Sauteed with Garlic & Herbs on Crusty Italian Bread
- Fully Loaded Vegetable Cake Topped with Zesty Sundried Tomato Pesto
- Vegetable Layer Flatbread Topped with Balsamic Glaze and Micro Basil
- Feta Cheese Square, Fresh Tomato, Micro Mint and EVOO
- Garden Fresh Vegetable and Silky Risotto
- Fresh Mozzarella & colorful Tomatoes, EVOO Micro Arugula & Citrus Lemon, Ricotta Cheese Mousse Topped with Smashed Pistachios
- Mushroom Truffle Risotto
- Caramelized California Fig and Silky Goat Cheese Risotto
- Crème Brule French Toast stuffed with Brie Cheese with Sweet Orange Marmalade
- Homemade Puff Pastry Burekas Stuffed with Mozzarella Cheese, Smashed Garlic & Parsley, Smoked Jalapeno and Raspberry Sauce, Toasted Sesame Seed Garnish
- Salted Pretzel Bites with Craft Beer Infused Cheese Sauce
- Petite Oven Baked French Brie Cheese Stuffed with Truffle Covered Almonds, Figs, Sweet Honey & Warm Berries
- Pan Seared Pot stickers stuffed with Fresh Vegetables on a bed on fried cabbage Slaw, topped with Chili Spiced Mango Puree
- California Smashed Fig Puree, Brown Sugar Dusted Sliced Pea, Goat Cheese Mousse and Raw Peppery Arugula Flat Bread Squares
- Grilled Sweet Potato Round topped with Avocado Tartar, Watermelon Radish Garnish

- Wild Mushroom and Fontina Cheese Flatbread, Truffle Oil Drizzle-Raw Peppery Arugula
- Heart of Palm Vegan Crab Cakes-Vegan Spicy Sriracha Aioli Dollop
- Spiralized Raw Vegetable Pad Thai tossed with a Lime Peanut Sauce, served in Chinese Box Containers
- Thai Spring Rolls: Julienne vegetables & cilantro wrapped in rice paper & served w/ sweet chili sauce

### **CHICKEN PASSED APPETIZERS**

- SexzWangs-French Bone in Chicken Lollipops-Sriracha Brown Sugar Dust
- Honey Garlic Chicken Bite stacked on a Fluffy Mini Waffle
- Petite Old Fashioned Chicken Pot Pie Bites, Splash of New Orleans Hot Sauce
- Pesto Chicken Flatbread
- Buffalo Chicken Topped with Shaved Cucumbers and Blue Cheese Flatbread
- Tender Wood Grilled Mediterranean Chicken Skewers Topped with a Fresh Tomato Caper Relish & Lemon Zest
- Slow Braised Chicken Taco Smothered with Curry Dusted Corn Relish and Caliente Spiced Queso
- Chinese Chilled Colorful Tossed Noodles with Chicken, Crisp Carrots, Shaved Cucumbers, Raw bean Sprouts, Aromatic Chopped Cilantro and Gently Glazed with A Fresh Orange, Soy and Rice Vinegar Sauce
- Chicken Cordon Blue Rolls with Cheese Sauce
- Chicken Spring Rolls-Scallion Sriracha Dip

### **MEAT PASSED APPETIZERS**

- Surf and Turf Lil Bite Brown Butter Seared Sliced Scallop, Rosemary Crusted Beef Filet Gently Topped with Fresh Basil and Citrus Slaw
- Pan Seared Foie Gras, Crisp Toast, champagne Infused Berry Jam, and goat Cheese
- Duck Risotto with Sweet Pears and Creamy Goat Cheese
- Sliced Filet and Mushrooms-Crisp Herb Buttered Crostini
- Red wine Braised Short Rib with Roasted Garlic Smashed Yucca and Cauliflower
- Braised Short Rib Served over Caramelized Sweet Smashed Plantain Polenta
- Smoked Jalapeno and Cheddar Cheese Braised Short Ribs- Bacon Spiced Cornbread
- Sweet Sriracha Chili Glazed Beef Skewers Drizzled with a Honey Lime Yogurt Cream
- Hand Rolled All Beef Franks Wrapped in Puff Pastry
- Mini Sloppy Joe's with Spicy Cabbage slaw
- Mango Infused BBQ Pork Taco
- Mini Lamb Gyro Pita's Layered with Fresh Dill, and Tomato with Shaved Cucumber and Garlic Scented Greek Yogurt Tzatziki
- Rosemary Massaged Sliced Lamb Glazed with a Sweet Caramelized Balsamic Onion
- Mediterranean Lamb Taco, Sweet Tomatoes Topped with Feta Filled Tzatziki Sauce
- Cheesy Bacon Stuffed Toasted Potato Pancake Topped with Rosemary Crusted Beef Tenderloin
- Braised Ginger Orange Duck Taco- Cabbage Slaw
- Tender Beef Chimichurri Steak Skewers with Fresh Lime Squeeze
- Beef Brisket, Pear, Brie Cheese & Cilantro Empanada with Mango Ketchup Puree

- Cubanwich-mojito pulled juicy pork, rosemary shaved ham-swiss, pickles-BBQ Cuban special sauce

### **SEAFOOD APPETIZERS**

- Veggie and Shrimp Shumai Topped with Candied Garlic and Fried Green Scallions
- Feta Cheese Squares Topped with a Marinated Minty Lemon Citrus Shrimp
- Cajun Spiced Tender Shrimp Gently Smothered Over Caramelized Sweet Smashed Plantain Polenta
- Basil Pesto Crusted Shrimp Cuddled with Italian Prosciutto, Sundried Tomato Pesto
- White wine & Peppercorn Poached Jumbo Shrimp with Homemade Horseradish Spiced Cocktail Sauce
- Smoked Norwegian Salmon, Smashed Deviled Eggs, Colorful Caviar Eggs, Crisp Pancetta and Aromatic Fresh Dill
- Dijon Mustard and Dill Spiced Seared Salmon Sliders, Pickled Relish Aioli Spread
- EVOO Pan Seared Lemon Salmon Feta Cheese Veggie Couscous Salad
- Spicy AHI Tuna Crisp Sushi Rice, Pickled Cucumbers, Cilantro, Sriracha Ginger Rice, Pickled Cucumbers, Cilantro, and a Sriracha Ginger Drizzle
- Crispy Wonton Cup Stuffed with Wakame Salad Seared Ahi Tuna, Sriracha Aioli
- Avocado Smashed Tuna with Fresh Cilantro, Diced Mango and Ponzu
- Jumbo Lump Toasted Blue Crab Cake-Sriracha Aioli
- Curry Dusted Seafood Empanada Stuffed with Shrimp, Scallops, Salmon, and a Warm Goat Cheese Spread Topped with Mango Ketchup Puree
- Buttery Seared Scallop, Crisp Plantain Chip
- Cajun Spiced Buttery Lobster Mac and Silky Cheese