

Hors d'oeuvres

STARTS AT 23.95/PP FOR 3 OPTIONS

- *Caprese Skewers w/Balsamic Glaze, Olive oil, Cracked Pepper & Kosher Salt (v)*
- *Sweet Potato & Shrimp Fritters with Hot Honey*
- *Vegetable Spring Rolls w/sweet chili sauce (v)*
- *Fried Mac & Cheese Croquettes (v)*
- *Salmon on Cucumber with avocado and nori*
- *Fruit Skewers with Lime Syrup (v)*
- *Roasted Pork Tenderloin on Scallion Corn Cake and BBQ Drizzle*
- *Deviled Eggs with candied Bacon*
- *Spinach & Feta Pastry Bites (v)*
- *Pastry Wrapped Asparagus (v)*
- *Mini Roasted Chicken Biscuits with Citrus Aioli Brie & Apricot Crostini (v)*
- *Crispy Rice bites with Spicy Shrimp & Furikake*
- *Seared Scallops with Sriracha Aioli*
- *Thai Steak Skewers*
- *Hand-rolled Meatballs with Marinara and grated Pecorino*
- *Shrimp Ceviche Cups*
- *Pork & Vegetable Wontons with Sesame Dipping Sauce*
- *Stuffed Mushrooms (Vegan option available)*
- *Poached Shrimp with Bloody Mary Cocktail Sauce*
- *Smoked Salmon Pastry Bites*
- *Korean Chicken Poppers with Pickled Cucumber and Cilantro*
- *Duchess Potatoes with Garlic Aioli & Chive*
- *Falafel Bites with pickled pepper and lemon-tahini sauce*

Premium Appetizers: add \$6/person

- *Crab Cakes with Homemade Remoulade*
- *Lamb Lollipops with Mango Chutney*
- *Caviar Tartlets with Crème Fraiche*
- *Lobster Mac & Cheese Croquettes*
- *California Roll with Sriracha Aioli*

Add-on's

Dips:

*Hummus (Original or Roasted Red Pepper) served with
Homemade Pita Chips*

Spinach and Provolone dip served with Tortilla Chips

Buffalo Chicken dip served with Tortilla Chips

Classic Pimento served with assortment of crackers

Chipotle Queso served with Tortilla chips

**By the quart: \$17.25*

Platters:

Fruit served with Pecan Dip Small: \$48 Large: \$92

Charcuterie Small: \$52 Large: \$102

Grilled Veggie or Raw Veggies Small: \$46 Large: \$90

**Small platters feed 6-8 Large platters feed 8-15*