



## Nibbles

*Passed or Stationary*

### **SEAFOOD:**

Montauk Lobster Rolls, with Tarragon Aioli

Shrimp Salad Roll, With Wasabi

Lemongrass Thai Shrimp Fritters, with sweet chili sauce or ginger soy drizzle

Shrimp & Asparagus Skewer, with yuzu aioli, crispy rice

Crab Cakes, with remoulade dip

Thai Mango Crab Salad, with chili & thai basil on rice cracker

Citrus & herb marinated ahi tuna on cucumber round

Asian Tuna Tartar, with ginger, sesame, & yuzu aioli, on a wonton crisp

Wild Salmon Tartar in a cucumber cup with mango red pepper relish & fennel fronds

Tandoori Cured Salmon, with mango chutney on papadum

Fennel Cured Smoked Salmon, with creme fraiche & salmon roe

Smoked Salmon & Goat Cheese Mouse, with watercress on pumpernickel toast

Salmon Tartar tostada, with avocado, white bean, & pickled shallot

## **MEAT:**

Grilled Baby Lamb Chop / horseradish gremolata +\$2  
Curry lamb/duck/goat in phyllo cup tamarind glaze, cilantro

Braised Pork Belly, on a bao buns with Asian pickled vegetables  
Bacon Wrapped Date

Pulled Pork, on a corn muffin with bb pickles

Braised Short Rib, with orange & sweet potato puree marmalade

Searred Dry Aged Steak / blue cheese & pickled chiles on yucca chip

Beef slider- (Swiss, Munster) cheese, bacon shallot jam, arugula pesto

Ginger Beef Satay, Tahini Glaze

Guava BBQ Pulled Beef Slider, with fennel chili slaw and pickled onions

Grandma Mini Meatball Marinara, with burrata & grilled crostini

BBQ Brisket, on polenta cake with pickled onions

Buttermilk Fried Chicken / cheddar biscuit & jalapeño jam

Thai Chicken Satay Skewers, with peanut sauce

Jerk Chicken Skewers, with tamarind glaze

Chicken + Waffles, Maple Bourbon Glaze

## **CHEESE & VEGETABLE**

Saffron Manchego Arancini, with smoked paprika mayo

Tomato Cucumber Gazpacho / tajin rim

Traditional Caprese Skewer / mozzarella, aged balsamic

Chard Corn, Crema & Cotija / chili & lime bite

Cremini Mushroom / goat cheese stuffed, herb aioli

Root vegtartar- beet, parsnip, carrot, celery root in a GF cup or crostini

Vietnamese Summer Rolls / vegetables & tofu with nuoc nam lime dip

Curried Peas & Carrots / potato porous puree on baby papadum

## **TARTS**

Asparagus & Gruyere

Wild Mushroom & Black Truffle Asiago

Caramelized Onion, Crème Fraîche & Thyme

Truffle Mac & Cheese

## **CROSTINI**

Lemon Ricotta Mouse, Balsamic Glaze  
Pomegranate Fig Jam with lemon-thyme ricotta mousse  
Eggplant, Vidalia Onion & Corn Caponata & Mozzarella  
Beef Carpaccio, White Truffle, Arugula & Parmesan  
Melted Brie, Honey & Walnuts  
Tart Apple, Blue Cheese & Hazelnuts  
Feta, Oregano, Fig Jam  
English Peas, Fava Beans, Fresh Ricotta, Mint & Chervil  
Goey Toastie, Brie, caramelized onions, poached pear w/ fig jam  
Mini Quesadilla Bites

## **FLATBREAD**

Goat Cheese, medjool dates, thyme, & honey  
Grilled Onion, Roasted Peppers, Fennel Sausage & Pecorino  
Shaved Potato, Caramelized Onion & Rosemary  
Mixed Winter Squash, Goat Cheese & Walnuts  
Parm, Fresh Mozzarella, Tomato, & Basil