



## *Featured Hors D'oeuvres*

\*2 Dozen Minimum - Priced Per Dozen\*

### **Meat**

<b>Beef Rice Paper Rolls</b>	<b>\$30.00</b>
<i>Sliced beef &amp; seasonal julienned vegetables, wrapped in rice paper accompanied by a Spanish chimichurri sauce</i>	
<b>Bacon Wrapped Dates</b>	<b>\$34.00</b>
<i>Honeyed dates wrapped in smoked bacon, brimming with a creamy bleu cheese mousse</i>	
<b>BBQ Beef Brisket</b>	<b>\$32.00</b>
<i>Primal cut, slow roasted beef brisket topped with crispy Asian slaw on a miniature buttered brioche</i>	
<b>Beef Chateau Crostini</b>	<b>\$30.00</b>
<i>Thick cut, tenderloin filet upon toasted ficelle, garnished with crispy onion strings &amp; accompanied by a wasabi aioli</i>	
<b>Mini BLTs</b>	<b>\$28.00</b>
<i>Applewood-Smoked bacon, crisp lettuce, &amp; sliced tomato on miniature toasted bread squares</i>	
<b>Mini Philly Cheesesteaks</b>	<b>\$36.00</b>
<i>Traditionally chopped, Philadelphia cheesesteak in a miniature, buttered brioche hero</i>	
<b>Guava Braised Beef Arepas</b>	<b>\$28.00</b>
<i>Seared, then slow roasted beef with caramelized onions perched atop a miniature corn arepa</i>	

## Poultry

Deconstructed Chicken Tostada	\$33.00
<i>Adobo chicken, crisp shredded cabbage, black bean puree, crema &amp; fresh cilantro in a miniature verrine</i>	
BBQ Pulled Chicken on Brioche	\$30.00
<i>Hand pulled chicken smothered in our homemade barbeque sauce and topped with crispy Asian slaw on a miniature buttered brioche</i>	
Buffalo Chicken Meatballs	\$28.00
<i>Ground chicken filled with melted bleu cheese and tossed in homemade buffalo sauce</i>	
Chicken Paella	\$38.00
<i>Shredded chicken mixed with seasonal vegetables &amp; saffron rice in a miniature paella pot</i>	
Chicken Rice Paper Rolls	\$23.00
<i>Sliced chicken, julienne vegetables, &amp; fresh avocado, wrapped in rice paper</i>	
Moroccan Chicken Salad	\$30.00
<i>Seasoned, chopped chicken salad on an edible cracker spoon, sprinkled with coconut flakes</i>	
Sesame Noodles with Chicken	\$38.00
<i>Asian sesame noodles, mixed with shredded chicken &amp; julienne vegetables, garnished with chives &amp; sesame seeds, and served in miniature take out boxes</i>	
BBQ Pulled Chicken Tacos with Wasabi & Pickled Slaw	\$32.00
<i>Hand pulled chicken smothered in our homemade barbeque sauce, paired with hot wasabi &amp; pickled slaw and laid in a miniature hard-shell, corn tortilla</i>	
Chicken Caprese Crostini	\$30.00
<i>Sliced herb-grilled chicken upon toasted fiscelle, topped with mozzarella, tomatoes, &amp; sundried tomato pesto</i>	

## Seafood

Classic Shrimp Cocktail Shooter	\$30.00
<i>Steamed shrimp with our homemade dipping cocktail sauce</i>	
Firecracker Shrimp	\$36.00
<i>Shrimp tossed in a dry spice mixture served on a skewer, accompanied by lemon-grass dipping sauce</i>	
Lobster Salad on Edible Spoons	\$32.00
<i>Lump lobster salad on an edible cracker spoon, sprinkled with microgreens</i>	
Lobster Salad on Mini Roll	\$54.00
<i>Lump lobster salad on miniature, buttered brioche rolls</i>	

Mini Crab Cakes \$28.00  
*Hand formed jumbo lump crab mixed with vegetables and seasonings, lightly coated in breadcrumbs and flash fried to a crisp golden brown, accompanied by our signature zesty chipotle aioli*

Sesame Noodles with Shrimp \$38.00  
*Asian sesame noodles, mixed with baby shrimp & julienne vegetables, garnished with scallions & sesame seeds, served in miniature take out boxes*

Shrimp Paella \$42.00  
*Steamed, baby shrimp mixed with seasonal vegetables & saffron rice in a miniature paella pot*

Shrimp Rice Paper Rolls \$26.00  
*Steamed shrimp, julienned vegetables & fresh avocado wrapped in rice paper and accompanied by a hoisin sauce*

Tuna Tartare \$36.00  
*Fresh tuna, marinated in soy sauce & sprinkled with sesame seeds, in a miniature hollowed cucumber cup*

## Vegetarian

Butternut Squash Tartlets \$28.00  
*Caramelized seasonal butternut squash in a crispy tart shell*

Individual Vegetable Crudit  Shooters \$36.00  
*Fresh, sliced vegetables served with hummus & an herb dipping sauce*

Manchego Quince Tartlets \$28.00  
*Spanish manchego cheese with sweet quince jam in a crispy tart shell*

Sesame Noodles with Vegetables \$38.00  
*Asian sesame noodles & julienne vegetables, garnished with scallions & sesame seeds, and placed in miniature take out boxes*

Tomato, Basil, and Mozzarella Skewers \$38.00  
*Skewered cherry tomatoes, ciliegine mozzarella balls, and fresh basil*

Vegetarian Paella \$36.00  
*Seasonal vegetables & saffron rice in a miniature paella pot*

Vegetarian Rice Paper Rolls \$19.00  
*Julienned vegetables & fresh avocado wrapped in rice paper and accompanied by a hoisin sauce*

Mini Grilled Cheese & Tomato Soup Shooters \$32.00  
*Miniature cheddar, grilled cheese served with house prepared tomato soup*

Red and Gold Beets \$30.00  
*Fresh beets accompanied by an herb aioli, and topped with microgreens in a petit basket*