



Featured Hors D'oeuvres

2 Dozen Minimum - Priced Per Dozen

Meat

Asian Beef Rice Paper Rolls *	\$30
<i>Sliced beef & seasonal julienned vegetables, wrapped in rice paper accompanied by a zesty chimichurri sauce</i>	
Bacon Wrapped Dates *	\$33
<i>Honeyed dates wrapped in smoked bacon, brimming with a creamy mild bleu cheese mousse</i>	
BBQ Beef Brisket *	\$33
<i>Primal cut, slow roasted beef brisket topped with crispy Asian slaw on a miniature buttered brioche</i>	
Beef Chateau Crostini	\$30
<i>Thick cut, tenderloin filet upon toasted Italian bread, garnished with crispy onion strings</i>	
Mini BLTs *	\$30
<i>Applewood-Smoked bacon, crisp lettuce, & sliced tomato on miniature toasted bread squares</i>	
Mini Philly Cheesesteaks	\$36
<i>Traditionally chopped, Philadelphia cheesesteak in miniature, buttered brioche rolls</i>	
Guava Braised Beef Arepas	\$27
<i>Seared, then slow roasted beef with a guava puree perched atop a miniature corn arepa</i>	
Mini Reuben Sandwich *	\$30
<i>Tender corned beef with Swiss cheese topped with sauerkraut and Russian dressing on bite sized rye bread</i>	
Mini Burgers on Brioche *	\$33
<i>Assortment of hamburgers and cheeseburgers accompanied by ketchup and stone ground mustard</i>	
Mini Italian Sausage and Peppers	\$36
<i>Sautéed sausage and peppers on petite rolls</i>	
Swedish Meatballs	\$24
<i>Traditionally prepared delicate meatballs served in a savory sauce</i>	

Pigs in a Blanket* \$21
Mini hot dogs wrapped in flaky puff pastry

Beef Roulade* \$24
Blanched scallions rolled in a rare beef chateau accompanied by soy dipping sauce

Marbled Potatoes* \$36
Bite size marbled potatoes topped with crispy bacon and chives

Skewers Trio* \$30
Assortment of chicken, beef chateaubriand, and shrimp skewers

Poultry

Deconstructed Chicken Tostada \$33
Adobo chicken, crisp shredded cabbage, black bean puree, crema & fresh cilantro in a miniature verrine

BBQ Pulled Chicken on Brioche* \$30
12 hour braised, pulled chicken smothered in our homemade barbeque sauce and topped with crispy Asian slaw on a miniature buttered brioche

Buffalo Chicken Meatballs* \$27
Ground chicken filled with melted bleu cheese and tossed in homemade buffalo sauce

Chicken Paella in a Miniature Pot* \$39
Shredded chicken mixed with seasonal vegetables & saffron rice in a miniature paella pot

Moroccan Chicken Salad on an Edible Spoon \$30
Seasoned, chopped chicken salad on an edible cracker spoon or cone, sprinkled with coconut flakes

Sesame Noodles with Chicken in a Mini-Takeout Box* \$39
Asian sesame noodles, mixed with shredded chicken & julienne vegetables, garnished with chives & sesame seeds, and served in miniature take out boxes

BBQ Pulled Chicken Tacos with Wasabi & Pickled Slaw \$33
12 hour braised, pulled chicken smothered in our homemade barbeque sauce, paired with hot wasabi & pickled slaw and laid in a hard-shell, corn tortilla

Chicken Caprese Crostini \$30
Sliced herb-grilled chicken upon toasted Italian bread, topped with mozzarella, tomatoes, & sundried tomato pesto

Chicken and Waffles \$30
Bite size waffles topped with crispy chicken, drizzled with maple syrup

Grilled Chicken Satay* \$27
Grilled chicken skewers with a savory peanut dipping sauce

Seafood

Classic Shrimp Cocktail Shooter* <i>Steamed shrimp with our homemade dipping cocktail sauce</i>	\$36
Firecracker Shrimp* <i>Gulf shrimp tossed in a dry spice mixture served on a skewer</i>	\$36
Lemon Basil Grilled Shrimp* <i>Grilled shrimp marinated in a lemon basil sauce</i>	\$36
Coconut Crusted Jumbo Shrimp <i>Jumbo shrimp with a delicate coconut breading served with a mango salsa</i>	\$36
Sesame Noodles with Shrimp <i>Asian sesame noodles, mixed with baby shrimp & julienne vegetables, garnished with chives & sesame seeds, and served in miniature take out boxes</i>	\$39
Shrimp Paella in a Miniature Pot* <i>Steamed, baby shrimp mixed with seasonal vegetables & saffron rice in a miniature paella pot</i>	\$42
Shrimp Rice Paper Rolls* <i>Steamed shrimp, julienned vegetables & fresh avocado wrapped in rice paper</i>	\$27
Lobster Salad on Edible Spoons or Edible Cones <i>Lump lobster salad on an edible cracker spoon, sprinkled with microgreens</i>	\$33
Lobster Salad on Mini Roll <i>Lump lobster salad on miniature, buttered brioche rolls</i>	\$54
Mini Crab Cakes* <i>Hand formed jumbo lump crab mixed with vegetables and seasonings, lightly coated in breadcrumbs and flash fried to a crisp golden brown</i>	\$27
Tuna Tartare <i>Fresh tuna, marinated in soy sauce & sprinkled with sesame seeds, in a miniature hollowed cucumber cup, crisp taco shell, or an edible cone</i>	\$36
Nova Lox on Pumpernickel Rounds <i>Smoked salmon with cream cheese on pumpernickel rounds</i>	\$36

Vegetarian

Mac and Cheese Fritters*	\$30
<i>Fontina, provolone, mozzarella cheeses and cavatappi, lightly breaded and fried</i>	
Butternut Squash Tartlets*	\$27
<i>Diced seasonal butternut squash in a crispy tart shell</i>	
Individual Vegetable Crudit� Shooters*	\$33
<i>Fresh, sliced vegetables served with hummus & an herb dipping sauce</i>	
Manchego Quince Tartlets*	\$30
<i>Spanish manchego cheese with sweet quince jam in a crispy tart shell</i>	
Sesame Noodles with Vegetables in a Mini-Takeout Box*	\$39
<i>Asian sesame noodles & julienne vegetables, garnished with chives & sesame seeds, And placed in miniature take out boxes</i>	
Tomato, Basil, and Mozzarella Skewers*	\$36
<i>Skewered cherry tomatoes, fresh mozzarella balls, and fresh basil</i>	
Vegetarian Paella in a Miniature Pot *	\$39
<i>Seasonal vegetables & saffron rice in a miniature paella pot</i>	
Vegetarian Rice Paper Rolls*	\$21
<i>Julienned vegetables & fresh avocado wrapped in rice paper</i>	
Cubed Watermelon & Feta with Balsamic & Fresh Mint	\$30
<i>Fresh watermelon paired with feta cheese and a dollop of balsamic glaze; garnished with a mint leaf</i>	
Mini Grilled Cheese & Tomato Soup Shooters	\$33
<i>Miniature cheddar, grilled cheese served with house prepared tomato soup</i>	
French Onion Soup Boules*	\$30
<i>Mini brioche boule filled with caramelized onions, seasonings, and rich gruyere cheese</i>	
Mini Mushroom Caps*	\$30
<i>Mushrooms stuffed with quinoa and parmesan and mozzarella cheese</i>	
Vegetarian Pot Stickers*	\$27
<i>Pan fried dumplings with a vegetable filling, accompanied with soy dipping sauce</i>	
Duo of Beets	\$30
<i>Red and golden beets, topped with herb aioli in a miniature hollowed cucumber cup</i>	
Greek Salad Skewers or in a Cucumber Cup	\$30
<i>Tomatoes, cucumbers, feta cheese, green peppers, olives, and oregano, topped with oil and vinegar</i>	