



Hors D'oeuvres

PASSED (2 pieces per person)

Fried Pickles

Cornmeal & Mississippi Comeback sauce

Loaded Baked Potato Bite

Bacon, cheese, sour cream & chive

Crab Rangoon

Cream cheese, scallion & sweet chili sauce

Kefta Kabob Bites

Lamb, cucumber tomato relish, tzatziki, pita

Coconut Shrimp Lollipop

Sweet chili sauce

Goat Cheese & Fig Crostini

Thyme, peppercorn, balsamic reduction

Empanadas

Chicken tinga or mushroom, salsa verde

Arancini

Mushroom & Parmesan risotto, marinara

Caprese Bruschetta

Tomato, basil, mozzarella

Quesadilla

Poblano & Chihuahua or brie & apple, salsa

Chef's Seasonal Soup Shot

Asparagus, gazpacho, butternut squash, or cauliflower

Pork Rillettes Crostini

Wholegrain mustard, cornichon

STATIONED HORS D'OEUVRES (priced per person)

Crudité

Fresh vegetables with duo of dipping sauces (choose from ranch, blue cheese, sherry vinaigrette, champagne vinaigrette, tahini green goddess)

Grilled Vegetable

Grilled and marinated antipasti, served with balsamic vinaigrette

Cheese Platter

Chef's selection of domestic and international artisanal cheeses with traditional accompaniments

Artisanal Toast Trio

Choice of 3 toasts:

- *Goat cheese, fig jam, pink peppercorn, honey comb*
- *Artisanal chicken salad, Boursin & cucumber*
- *Thyme cured tomato, herbed ricotta, Parmesan*
- *Salmon, caramelized fennel, crème fraiche, dill*
- *Gruyere, mushroom, caramelized onion*
- *Blue cheese mousse, poached pear, walnut*

Seafood Tray

Market Pricing
Subject to availability

Selection of shellfish with traditional accompaniments