



PASSED SAVORY CANAPÉS AND HORS D'OEUVRES

All priced per dozen, 2 dozen minimum each

- Pea + Mint Bruschetta, Mascarpone Cheese....\$24
- Roasted Tomato + Basil Bruschetta, Burrata Cheese....\$24
- Kabocha Squash + Maple Bruschetta, Fresh Ricotta....\$24
- Skirt Steak + Caramelized Onion Bruschetta, Blue Cheese....\$36
- Smoked Chicken + Black Bean Bruschetta, Cotija Cheese....\$30
- Ahi Tuna Tartare + Soy Sauce Bruschetta, Wasabi Aioli....\$36
- Smoked Pork + Bourbon BBQ Sauce Bruschetta, Aged Cheddar....\$30
- Smoked Salmon Rillette + Caper Bruschetta, Cream Cheese....\$30
- Duck Confit + Caramelized Onion Bruschetta, Gruyere....\$36
- Chilled Mint + Pea Bisque, Maine Lobster....\$30
- Chilled Gazpacho, Peeky-toe Crab....\$30
- Tomato + Basil Bisque, Aged Cheddar Sandwich....\$30
- Maine Lobster Bisque, Roasted Corn....\$30
- Roasted Red Pepper Bisque, Andouille Sausage....\$30
- Tandoori Chicken Skewer, Jalapeno Raita....\$30
- Griddled Shrimp Skewer, Horseradish Whisky Sauce....\$36
- Grilled Bratwurst Skewer, Beer Cheese Dip....\$30
- Lump Crab Cakes, Saffron Aioli....\$36
- Kobe Beef Sliders, Smoked Tomato Marmalade, Caramelized Shallots....\$36
- Meatball Sliders, Mozzarella, Marinara....\$36
- Lobster Roll Sliders, Lemon, Sriracha Aioli....\$48
- Coconut Crusted Mahi, Crisp Plantain, Black Bean Puree....\$36
- Spice Fried Shrimp, Polenta, Wasabi Guacamole....\$36
- Wild Boar Albondigas, Romesco Sauce, Manchego Cheese....\$36
- Lollipop Lamb Chops, Mint Chimichurri....\$48
- Salt Cured Foie Gras, Fig Puree, Cracker....\$60
- Porcini Gnocchi, Portabella Cream, Walnut Pesto....\$24
- Herbed Arancini + Fontina, Tomato Fondue....\$30
- "Fish & Chips", Caper Remoulade....\$36
- Grilled Flatbread, Bacon, Sweet Onions....\$30
- Oxtail Tartlets, Spiced Carrot Mousse....\$48
- Griddled Piquillo Peppers, Goat Cheese, Sea Salt, Crouton....\$30
- Pork Belly Baos, Vindaloo BBQ Sauce, Jalapeno Slaw....\$36
- Sea Urchin Custard, Cauliflower Mousse....\$72
- Deviled Eggs, American Caviar, Crème Fraîché....\$30
- Baby Carrots in a Blanket, Herbed Ranch, Lavender Mustard....\$30
- Seared Sea Scallop, Chorizo, Red Pepper Aioli....\$48
- Prosciutto Wrapped Melon, Blue Cheese Mousse....\$30
- Ham + Cheese Croquette, Pimenton Aioli....\$30
- Bacalao Croquette, Olive Oil, Preserved Lemon....\$30
- Thai Spiced Beef Lettuce Wrap, Sesame, Soy, Chile....\$42
- Black Pepper Gougeres, Pancetta, Tomato....\$30
- Chili Cured Pork Tenderloin Tostada, Sweet Corn Puree....\$30
- Ahi Tuna Tostada, Avocado, Heart of Palms....\$36
- Beef Tartare Tostada, Jalapeno, Ancho Aioli....\$36
- Fried Chicken + Waffle, Molasses Hot Sauce....\$36