

HORS D'OEUVRES MENU

Artfully Curated | Hand-Crafted | Perfect for Elegant Events

SEAFOOD SELECTIONS

- Mediterranean Grilled Lamb Chops with Cilantro Mint Aioli
 - Yellowtail Tuna Tartare on Sesame Lavosh with Ginger Soy Drizzle
 - Ahi Tuna Poke Nachos with Avocado Salsa & Honey Wasabi
 - Salmon Ceviche Canapé Stack with Wasabi & Hong Kong Scallions
 - Pan-Seared Blue Crab Cake with Lemon & Herb Remoulade and Rainbow Greens
 - Mini Fried Crab Cakes with Tomato Relish & Basil Aioli
 - Crab Louis on Belgian Endive with Herbed Remoulade
 - Coconut Fried Shrimp with Pineapple Honey
 - Tempura Shrimp Satays with Piña Colada Vinaigrette
 - Fire-Roasted Shrimp Skewer with Apricot & Ginger Glaze
 - Steamed & Chilled Gulf Shrimp with Traditional Pink Sauce
 - Citrus Grilled Swordfish & Zucchini Skewer with Salsa Verde
 - Smoked Salmon Pizza with Dill Cream, Salted Red Onion, Capers & Baby Greens
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MEAT & POULTRY FAVORITES

- Thai Sweet Chili Chicken Satays with Cilantro Coconut Cream
 - South Pacific Chicken Satay Trio: Korean BBQ, Thai Sweet Chili, Japanese Honey Wasabi & Spicy Sriracha
 - Honey Smoked Chicken Satay with Cider BBQ Sauce
 - Pecan-Crusted Chicken Skewer with Smoked Maple Honey Mustard
 - Curry Chicken Salad Corn Cups topped with Candied Pecans
 - Korean BBQ Beef with Kimchi Aioli
 - Cherry Smoked BBQ Beef Skewers with Sweet Heat Spice Blend & Smoked Honey Mustard
 - Prime New York Strip Crostini with Crispy Shiitake & Gorgonzola Butter
 - Peppercorn-Crusted Beef Crostini with Warm Goat Cheese Mousse
 - Slow-Braised Brisket Tacos with Sweet Pepper Aioli
 - House-Made Brisket & Caramelized Onion Meatballs in Jack Daniel's BBQ Glaze
 - Candied Bacon-Wrapped Scallops with Smoked Maple Creole Mustard
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VEGETARIAN & VEGAN

- Vegetable Sushi with Caramelized Soy & Agave Wasabi Glaze (Vegan)
 - Grilled Baby Spring Vegetable Skewer with Balsamic Vinaigrette (Vegan)
 - Japanese Tempura-Fried Asian Vegetables with Caramelized Soy Glaze
 - Cucumber Canapés with Fresh Avocado & Heirloom Tomato Salsa
 - Asparagus & Goat Cheese Mousse with Honey Balsamic & Dill
 - Cherry Heirloom Tomato & House-Made Mozzarella Skewers with Balsamic Glaze
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ARTISAN FLATS, CROSTINI & BITES

- Spinach, Sun-Dried Tomato & Brie Turnovers
 - Mini Pan-Seared Salmon Cakes with Tomato Chutney & Honey Balsamic Reduction
 - Sweet Onion Marmalade Tart with Balsamic Glaze
 - Grilled Crostini with Herbed Ricotta & Tomato Basil Marmalade
 - Crostini topped with Brie, Fire-Roasted Pears, Spanish Almonds & Pomegranate Reduction
 - Homemade Flatbread with Brie & Warm Cinnamon Apples
 - Panko-Fried Cream Cheese & Risotto Fritters
 - Homemade Potato Tots filled with Cheddar & Baby Scallions
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SIGNATURE CANAPÉS & SPECIALTY ITEMS

- Mini Blackened Shrimp Tacos with Pico de Gallo & Lime Cream
- Blue Crab Salad Deviled Eggs with Dehydrated Sriracha Flakes
- Grilled Bruschetta with Candied Lemon Mascarpone & Fresh Raspberries glazed in Honey Balsamic Reduction