

# Hot Hors D'oeuvres

Bacon Wrapped Dates GF	\$3	Mac & Cheese Bites	\$3.50
dates   honey goat cheese   maple bacon		4 cheeses   herb ranch	
Walnut Herb Dates GF VE	\$3	Bourbon Chicken Bites	\$4
dates   walnut & herb stuffing		bacon   chicken   jalapenos	
Bacon Water Chestnuts	\$3	Corn & Crab Cakes	\$5
water chestnut   bacon   maple syrup		crab   corn   green chili	
Crispy Artichokes VE	\$3	Crispy Salmon Bites	\$4
fried artichoke hearts   vegan lemon aioli		fried rice paper   salmon	
Sweet Potato Taquitos	\$3.50	Filet Bites GF	\$5
sweet potatoes   black beans   corn		served with bacon jam or chimichurri	
Sweet Potato Stacks	\$4	Fire Roasted Meatballs	\$4
sweet potatoes   black beans   corn		comes with ricotta, and garlic butter rolls	
Chili Relleno Minis V	\$3.50	Bourbon BBQ Meatballs	\$3
cream cheese   green chili   wonton skin		served in our house bourbon BBQ sauce	
Empanadas	\$5.50	Sweet & Sour Meatballs	\$3.50
choice of beef, chicken, or veggie		pineapple   sweet and sour sauce	
Mini Mashed Potatoes	\$3.50	Beyond Meatballs VE	\$4
gruyere   chopped bacon   creme fresh		choice of any meatball sauce	

Lettuce Wrap Station \$5  
chicken or tofu | ginger scallion or peanut sauce

# Hot Hors D'oeuvres

Truffle Arancini V	\$4	Sausage Stuffed Mushrooms	\$3.50
creamy risotto bite   red pepper coulis		walnuts   sausage   cream cheese	
Tomato Bisque Shooters V	\$3.50	Crab Stuffed Mushrooms	\$5
tomato bisque   grilled cheese crouton		crab   cream cheese   garlic butter	
Dumplings	\$3	Vegan Stuffed Mushrooms	\$3.50
chicken, pork, veggie   ginger scallion		quinoa   veggies   red pepper coulis	
Coconut Shrimp	\$4	Bacon Jam & Havarti Sliders	\$3.50
breaded shrimp   mango chutney		tiny slider buns   bacon jam   arugula	
Crab Dip	\$5	Mini Wellingtons	\$6
cream cheese   garlic   cheddar		filet bite   duxelles   puff pastry	
Pigs in a Puff	\$4	Southern Nuggets	\$3
tiny hot dogs   puff pastry   curry ketchup		comes with ranch and honey mustard	
Cajun Corn Dog Pops	\$3	Lollipop Wings	\$4
andouli sausage   corn batter   beer mustard		garlic buffalo, maple BBQ, sweet chili	
Baked Brie Bites V	\$3	Cauliflower Wings GF VE	\$3
seasonal jam   brie   almonds		garlic buffalo, maple BBQ, sweet chili	



## Cold Hors D'oeuvres

**Avocado Toast VE \$4**

avocado | red onion | whole grain bread

**Caviar Toast Points \$6**

beluga caviar | crème fresh | whole grain bread

**Caviar Chips \$7**

beluga caviar | crème fresh | potato chip

**Mini Lobster Rolls \$7**

lobster | creamy sauce | garlic roll

**Ham & Cheese Puffs \$4**

smoked ham | cheddar cheese | puff pastry

**Duck Prosciutto Wrapped Figs \$6**

figs | duck prosciutto | honey & salt

**Focaccia Bites \$4**

fresh focaccia | herb cream cheese | prosciutto or tomato

**Margarita Watermelon \$3**

tequila soaked watermelon | feta | mint

**Spring Rolls GF \$5**

shrimp or tofu | sweet chili & ginger scallion sauce

**Shrimp Cocktail GF \$4.50**

seasoned jumbo shrimp | cocktail sauce

**Crab Claw \$12**

king crab claw | mignonette | cocktail sauce

**Cowboy Caviar \$3**

black beans | peppers | avocado | corn chips

**Ceviche \$4**

ahi or shrimp | mango | avocado | lime

**Coconut Ahi \$5**

ahi | coconut milk | lime

**Ahi Poke Stack \$4.50**

ahi | coconut milk | lime

**Ahi Wonton Bite \$4.25**

seared ahi | avocado | ginger

**Shrimp Avocado Bite \$4.50**

diced jumbo shrimp | avocado | corn chip

**Salmon Mousse Mini Cones \$4.75**

smoked salmon mousse | savory cone

**Smoked Salmon Canapes GF \$4**

salmon cream cheese mousse | caper | cucumber

**Mediterranean Bites GF V \$4**

avocado mousse | radish | mint | pine nuts

**Seafood Tower MP**

fresh oysters | jumbo shrimp | king crab

**White Bean Dip GF VE \$3**

whipped cannellini beans | roast peppers | garlic

**Garden Pickled Veggie Bar GF VE \$4**

a selection of freshly pickled seasonal vegetables

**Caviar Bar MP**

a selection of caviar, toppings, chips and breads

**Deviled Eggs \$3**

traditional, bacon jam, curry, street corn,  
bacon jalapeno, summer fling

# Hors D'oeuvres

## Skewers

### Korean Beef \$4.50

bulgogi beef | sesame seeds | sweet soy glaze

### Peanut Satay \$4

chicken or tofu | peanuts | chili peanut sauce

### Mediterranean \$4

chicken, shrimp, steak, or veggie | grilled veggies

### Crack Bacon \$4

maple syrup | cayenne pepper | crushed red pepper

### Antipasto \$4

salami | green olives | pepperoncini

### Melon Prosciutto \$4

melon | mozzarella | prosciutto | fig balsamic glaze

### Caprese \$3

tomato | basil | mozzarella | balsamic glaze

### Fruit \$3

seasonal fruit | mint

## Crostini

### Filet & Blue \$5

whipped brie | medium rare filet | sauteed mushrooms

### French Onion \$4

sherry | gruyere | onions

### Sirloin & Horseradish \$4.50

horseradish cream | thinly cut sirloin

### Chorizo & Honey \$4

chorizo | manchego | hot honey

### Bruschetta \$3

marinated tomatoes | basil | balsamic glaze

### Fig & Goat Cheese \$3.50

fig jam | goat cheese | crushed walnuts

### Apricot & Brie \$3.50

apricot jam | whipped brie | crushed almonds

### Feta & Roasted Tomato \$3.75

whipped feta | roasted tomatoes | garlic confit

### Gorgonzola & Grilled Pear \$4

whipped gorgonzola | grilled pear | walnuts

### Sweet Ricotta Pistachio \$3.75

ricotta | honey | pistachio