



Catering Appetizer Menu

Strawberry Goat Cheese Crostini

Prosecco and basil macerated strawberries, whipped goat cheese, toasted almond, balsamic honey

Beet Cured Salmon Toast

Beet cured salmon, rye toast, pickled red onions, caper lemon aioli

Braised Short Rib Toast

Coffee barbeque braised short rib, avocado, cotija cheese, and grapefruit

Balsamic Bruschetta

Bite sized grilled bread, white balsamic, tomato confit, herbs

Charred Feta Watermelon Skewer

Marinated watermelon, feta, basil, and mint

Drunken Pork Meatballs

Seasoned bite size pork meatballs, whiskey BBQ glaze, and cheddar pepper cornbread crumble

Lamb & Pistachio Meatballs

Seasoned lamb meatballs, pistachio, mint tzatziki

Lime Lemongrass Chicken/Beef Skewers

Chicken breast/beef skewers with a lime sesame lemongrass dipping sauce

Thai Chicken Satay Skewers

Chicken breast with a peanut sombala dipping sauce

Maple Glazed Duck Breast

Maple lacquered duck breast, pea tendrils and celery root salad, molasses vinaigrette, and fig balsamic

Tuna Tar Tar

Sesame crusted wonton chips, sushi grade tuna, wasabi crème fraîche, chives

Grilled Squash Skewers

Grilled yellow and green squash ribbons, prosciutto, and mint cucumber vinaigrette

Mango Scallop Ceviche

Citrus cured scallops, chilis, mango, herbs, and cucumber

Mac and Cheese Bite

Classic three cheese mac and cheese with bacon and jalapeno served with smoked bell pepper sauce

Vietnamese Summer Rolls

Thin rice paper wrapper, rice noodles, cilantro, carrots, mint, bean sprouts, poached shrimp, and plum dipping sauce

Lobster Bread Pudding

Lobster, leeks, fennel, carrots, with custard and brioche, topped with lemon parsley aioli

Lobster & Corn Fritters

Butter poached lobster, sweet corn, basil aioli

Mini Lobster Roll

Butter poached lobster, old bay mayo, and vegetable confetti

Heirloom Tomato Gazpacho Shooters

Heirloom tomatoes, cucumber, peppers, shallots, topped with chilled crab

Mini Crab Cakes

Mini crab cakes, machego polenta, three peppers salad, jalapeno aioli

French Onion Boule

Caramelized onions, with gruyere cheese

Cheddar and ale Boule

Creamy cheddar and ale soup with bacon

White Truffle Potato Croquets

Served with chive sour cream and caviar

Sweet Corn Shooters

Silken summer corn soup, roasted corn, and crispy corn wafers

**Wedge Salad Skewer**

Romaine or iceberg lettuce, crispy thick cut bacon, mini heirloom tomatoes, and blue cheese

Fried Green Tomato Wedge

Crispy fried green tomato wedges, crispy pancetta, and Cajun remoulade

Cuban Pigs In a Blanket

Mini franks, pickles, and mustard wrapped in puff pastry (or traditional)

Cuban Spring Rolls

Shredded braised pork, pickles, cheese, herbs, and mustard queso dip

Butternut Arrancini

Classic Italian rice balls, with butternut squash, Gruyere cheese, and spicy honey drizzle

Smoked Whitefish Croquettes

Smoked whitefish and potato croquettes and an creamy asparagus broth

Truffle Eggs

Classic deviled eggs with a twist of truffle oil, herbs, and crispy Parmesan

Pickled Deviled Quail Eggs

Pomegranate and beet pickled quail eggs, rye toast canape, and roasted garlic mayo

Fig & Brie Rangoons

Roasted figs and brie cheese wrapped in a wonton shell with a spicy fig reduction

Caprese Salad Skewer

Cherry tomatoes, basil, fresh mozzarella, and balsamic reduction

Crudité Cups

An assortment of Julienned vegetables, green goddess or roasted pepper hummus, in a small glass

Salmon Sliders

Watercress and lemon chipotle aioli

Angus Beef Sliders

House made pickles, vinegar slaw, and secret sauce

Citrus Braised Pork Sliders

Citrus braised pork, bacon jam, and house BBQ sauce

Crispy Tofu Slider

Spiced fried tofu, pickled onions, avocado cream, and roasted tomato