

HORS D'OEUVRES

[p]=Passed [s]=Stationary [gf]=Gluten Free Option [v]=Vegan

Poultry

- Chicken Satay with Thai Peanut Sauce **[gf] [s]**
- BBQ Chicken or Pork on Mini Cornbread Muffin with Lime Crema **[s]**
- Asian Turkey Meatball with Sesame Seeds & Thai Chili Glaze **[gf] [s]**
- Mini Truffled Chicken Salad Cone **[p]** or Tart **[s]**
- Mini Chipotle Chicken Taco **[gf] [p]**
- Margarita Chicken Skewer with Fresh Mozzarella, Tomato, Basil & Balsamic

Reduction **[gf] [s]**

- Fried Chicken & Waffle Bites with Maple Drizzle **[s]**
- Chicken Milanese Slider with Arugula, Roasted Red Peppers, Parmesan Cheese & Balsamic Reduction **[s]**
- Shredded Duck Confit on Multigrain Crostini with Onion Jam & Roasted Shallot Aioli **[s]**
- Chicken or Pork Al Pastor on a Fried Plantain with Lime Crema **[gf] [s]**
- Teriyaki Chicken Skewer **[gf] [s]**
- Duck Confit or Pulled Chicken Teriyaki Lettuce Wraps with Asian Slaw **[gf] [s]**
- Turkey Cocktail Meatballs with Apple Mostarda **[gf] [s]**

Pork

- Avocado BLT Crostini with Sous Vide Bacon, Romaine, & Cherry Tomato **[gf] [p]**
- Mini Ham and Brie Sliders on Potato Roll with Dijonnaise **[s]**
- Figs Wrapped in Prosciutto with Mascarpone Cheese **[gf] [s]**
- Chorizo Stuffed Mushroom Caps **[gf] [s]**
- Bleu Cheese Stuffed Dates Wrapped in Bacon **[gf] [s]**
- Mini Pulled Pork Slider with Pickle Slaw, Cheddar, & Crispy Jalapeno on Hawaiian Bun **[s]**
- Mini Cubano Slider with Roast Pork, Ham, Swiss, Yellow Mustard, & Homemade Pickles **[s]**
- Mini BLT Slider with Mayonnaise on Multigrain Rounds **[s]**
- Chicken or Pork Al Pastor on a Fried Plantain with Lime Crema **[gf] [s]**

Seafood

- Crab Stuffed Mushroom Caps **[gf] [s]**
- Pumpkin Crab Bisque with Raisin Bagel Crouton **[p]**



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- Mini Crabcakes with Spicy Lemon Remoulade [gf] [s]
- Clams Casino [gf] [s]
- Southwestern Stuffed Mussels with Chorizo, Dried Cranberry & Cornbread Stuffing with Saffron Aioli [gf] [s]
- Caviar and Smoked Salmon Mousse on Cucumber Canape [gf] [s]
- Smoked Salmon Crème Fraiche and Dill on Cucumber Canape [gf] [s]
- Sesame Seared Ahi Tuna on Rice Cracker or Cucumber Canape with Pickled Ginger & Wasabi Aioli [gf] [s]
- Coconut Crusted Shrimp served in Half Pineapple with an Orange & Peach Glaze [s]
- Bacon Wrapped Sea Scallops [gf] [s]
- Prosciutto wrapped Jumbo Shrimp with Bourbon Glaze [gf] [s]
- Rosemary Shrimp Skewers with Balsamic Reduction [gf] [s]
- Lobster Toast with Avocado & Espelette [p]
- Belgian Waffle Bites with Caviar & Crème Fraiche [s]
- Shrimp and Grits with Chopped Chorizo in Mini Phyllo Tart Cup [s]
- Mini Lobster Taco with Mango & Pineapple Salsa [gf] [s]
- Tuna Tartare on Asian spoon or Cucumber Canape with Wasabi Aioli & Scallion Garnish (with or without rice cracker crumble) [gf] [s]
- Mini Tuna Tartare Sushi Cone with Wasabi Aioli [gf] [p]
- Cilantro Lime Shrimp Skewer [gf] [s]
- Ahi Sesame Seared Tuna Skewer with Daikon Radish [gf] [s]
- Filet and Langoustine Surf & Turf in Puff Pastry Cup with Compound Butter [s]

Beef/Lamb

- Filet and Langoustine Surf & Turf in Puff Pastry Cup with Compound Butter [s]
- Mini Philly Cheesesteaks [s]
- Filet Crisp with Boursin & Chive on Homemade Chip [gf] [s]
- Lollipop Lamb Chops with Greek Yogurt Pesto [gf] [s]
- Mini Beef Wellington with Dijon Cream [s]
- Mini Burger Sliders with Caramelized Onion & Roasted Shallot Aioli [s]
- Pigs in a Blanket with a Dijon Aioli [s]
- Braised Short Rib on Crispy Polenta Canape or Potato Latke [p] with a Saffron Shallot Aioli [gf] [s]
- Teriyaki Beef Skewer [gf] [s]
- Porcini Crusted Lollipop Lamb Chops with Leek Puree [gf] [s]
- Cocktail Meatballs [s]
 - Apple Mostarda [gf]
 - Stroganoff Gravy



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Classic Sweet and Sour **[gf]**

Bourbon Glaze **[gf]**

Thai Chili Glaze **[gf]**

Gochujang Honey **[gf]**

Dijon Cream **[gf]**

- Filet Crostini with Chive, Horseradish Cream, & Crispy Shallots **[gf] [s]**
- Bacon Wrapped Short Rib with Bourbon Glaze **[gf] [s]**
- Mini Short Rib Taco with Chimichurri Sauce & Cotija Cheese **[gf] [s]**

Vegetarian

- Phyllo Spanakopita **[s]**
- Mini Vegetable Spring Roll with Orange & Peach Glaze or Teriyaki Glaze **[v] [gf] [s]**
- Roasted Vegetable Bruschetta with Romesco & Mozzarella Cheese **[v] [gf] [p]**
- Marinated Mushroom Mini Taco with Chimichurri & Radish Slaw **[v] [gf] [p]**
- Mini Carrot, Zucchini, & Goat Cheese Tartlets **[s]**
- Impossible Sausage Stuffed Mushrooms with a Cajun Cashew Aioli **[v] [gf] [s]**
- Apple Butter and Brie on Multigrain Crostini with Granny Smith Apple **[gf] [s]**
- Tomato Bruschetta Cone with Whipped Ricotta & Balsamic Reduction **[p]**
- Eggplant Caponata in Cucumber Cup **[v] [gf] [s]**
- Figs in a Blanket with Goat Cheese **[s]**
- Carrot and Ricotta Tart with Toasted Almond **[s]**
- Mushroom Duxelles & Parmesan Palmiers **[s]**
- Asparagus Spears Wrapped in Phyllo Dough with Parmesan Cheese **[s]**
- Brie and Raspberry en Croute **[s]**
- Fire Roasted Tomato Soup with Grilled Cheese Gougères **[p]**

Flatbreads

- Truffled Oyster Mushroom Flatbread with Boursin Cheese and Fresh Chive
- Margarita Flatbread with Tomato, Basil and Mozzarella Cheese
- Fig and Prosciutto Flatbread with Rosemary and Goat Cheese, Balsamic Reduction
- BBQ Grilled Chicken Flatbread with Caramelized Onions, Cheddar Cheese and Crispy Shallots
- Steak and Mushroom Flatbread with Boursin Cream
- Rosemary Balsamic Chicken Flatbread with Fresh Mozzarella Cheese

