HORS D'OEUVRES

Chef's Selection

Our chefs will prepare a selection of hors d'oeuvres for your event based on the freshest ingredients of the day.

VEGETARIAN & VEGAN

Falafels, Tzatziki (gf, veg)

Caprese Skewers, Balsamic Glaze (gf, veg)

Marsala Fig Almond Biscotti, Gorgonzola Mousse (veg, contains nuts)

Mushroom Arancini, Smoked Tomato Marinara (veg)

Caramelized Onion Flatbread, White Cheddar, Microgreens (veg)

Hearts of Palm Cakes, Remoulade Sauce (df, veg)

Sweet Potato & Cauliflower Curry Samosas, Cilantro Mint Chutney (v)

Vegetable & Rice Noodle Fresh Rolls (gf, v) Miso Aioli (df, veg)

Green Pea Guacamole Tostadas, Chipotle Pepitas (gf, v)

Butternut Squash Tostadas, Sweet & Spicy Pecans (gf, v, contains nuts)

CHICKEN

Moroccan Chicken Meatballs, Saffron Tomato Sauce (gf)

Miso Chicken Meatballs, Honey Ginger Glaze (df)

Tandoori-Style Chicken Skewers, Cilantro Mint Chutney (gf)

BBQ Chicken Hum Bao, Pickled Vegetables (df)

Swedish Chicken Meatballs, Grain Mustard Sauce

Coconut Curry Chicken Skewers (gf, df)

Chicken Sausage Stuffed Mushrooms, Parmesan & Herb Breadcrumbs

SEAFOOD

Crab Rolls, Green Onions (df)

House-Smoked Salmon Crostini, Preserved Lemon Cream Cheese

Coconut Mojito Prawn Skewers (gf, df)

Harissa Prawn Skewers (gf, df)

Ahi Tuna Poke, Sushi Rice Nori Rolls, Seaweed Salad (gf, df)

Tuna Tataki Skewers, Black Garlic Ponzu (gf, df)

Smoked Black Cod Mousse, Cucumber Cup (gf, df)

Crab & Sesame Rangoon, Avocado Aioli (df)

Shrimp Pakora, Tamarind Chutney (gf, df)

PORK & LAMB

House-Made Andouille Sausage en Croûte, Rosemary Grain Mustard (df)

Pork Tenderloin Skewers, Cardamom Orange Marmalade Glaze (gf, df)

Pulled Pork Empanadas, Chipotle Aioli

Reuben Fritters, Thousand Island Dip

Water Chestnut, Pork, & Prawn Meatballs, Lemongrass Chili Sauce (gf, df)

Stuffed Potato Skins, Coppa, Havarti, Pickled Jalapeño (gf)

Lamb & Eggplant Kofta Skewers (gf, df)

Rosemary Lamb, Potato & Chickpea Empanadas, Tzatziki

HORS D'OEUVRES

BEEF

Chimichurri Beef Skewers (gf, df)

Espresso Peppercorn Beef Skewers (gf, df)

Honey Sambal Glazed Steak Bites (gf, df)

Chimichurri Beef & Pork Meatballs

Beef Empanadas, Guajillo Pepper Aioli

PLATTERS

Serves approximately 24 guests

House-Smoked Salmon, Whipped Cream Cheese, Lemons, Onions, Crackers, Rustic Rye Bread

International & Domestic Cheeses, Eight Varieties of Cheese, Seed & Spice Crackers, House-Made Bread, Fresh Fruit, Spiced Almonds, Olives (veg)

Antipasto Selection, Italian Meat Duo, Fontina, Fine Herb Goat Cheese, Pickled Vegetables, Olive Medley, Preserved Lemon Hummus, Crispy Lavash, Potato Focaccia

Artisan Fruits & Berries, Vanilla Greek Yogurt Dip (gf, veg)

Roasted Market Vegetables, Balsamic Syrup (gf, v)

Fresh Vegetable Crudité, Two Dips (gf, veg)

Baked Brie en Croûte

Sweet: Apples, Walnuts, Thyme, Honey (veg)

-OR-

Savory: Roasted Poblano Peppers, Onions, Sundried Tomatoes, Cilantro (veg)

Soft Warm Pretzel Knots, Beecher's Marco Polo Cheese & Beer Sauce, Rosemary Grain Mustard (veg)

gf = gluten free | df = dairy free | veg= vegetarian | v = vegan |

**Consuming raw or undercooked seafood or meats may increase your risk of foodborne illness.*