

# passed hors d'oeuvres

**\$19.95 for 1 Hour**

**\$34.95 for 2 Hours**



## **Hot**

(select 4)

Red Bliss Potato Pancakes *with Sour Cream & Chives*

Barbeque Pulled Pork Sliders

Sesame Franks en Croute *with Dijon Mustard*

Wasabi Shrimp Skewers *with Sweet Chili Sauce*

Miso Glazed Chicken Skewer

Crispy Portobello Fries *with Balsamic Ketchup*

Chicken Empanaditas *with Tomatillo Salsa*

Crispy Crab Cake Bites *with Chipotle Lemon Remoulade*

Organic Chicken and Caramelized Onion Meatballs *with Kale Pesto*

Sweet Sausage and Fennel Stuffed Baby Bellas *with Pecorino and Sage*

Teriyaki Steak Skewers *with Scallion and Ginger*

Pan Seared Scallop *with Tomatillo Salsa*

Pan Seared NY Strip  
*with Garlic, Crostini, Boursin Cheese, Pinot Noir Reduction*

(continued on next page)

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## **Cold**

(select 4)

Crudités Shot with *Butter Milk Poppy Seed Vinaigrette*

Tuna Tartar on a Lotus Chip with *Cilantro Aioli*

Vine Ripened Tomato & Fresh Mozzarella Bruschetta  
with *Sweet Basil on Crostini*

Chilled Shrimp with *Cocktail Sauce*

Micro Lobster Roll on Butter Brioche  
with *Maine Lobster, Meyer Lemon Aioli (\$5/pp additional)*

Roasted New Potato filled with Smoke Salmon with *Chive Mustard Aioli*

Pickled Golden Beet Cone  
with *Honey Whipped Goat Cheese and Toasted Almond*

Creamy Devilish Farmstead Egg with *Crispy Prosciutto, Black Pepper*

Marinated Grilled Vegetable Skewer with *Basil Oil and Aged Balsamic*

Prosciutto and Melon with *Fresh Mint*

Chick Pea Hummus with *Feta, Kalamata Olives and Pita Chips*

