

PASSED HORS D' OEUVRES

SPINACH FETA TURNOVERS

Spinach, feta cheese & garlic wrapped in buttery phyllo dough

KOBE BEEF PIGS IN A BLANKET

Mini Kosher all beef franks wrapped in a light puff pastry served with a craft beef mustard sauce

STUFFED MUSHROOM CAPS

Mushroom caps stuffed with our signature crab stuffing & topped with Parmesan bread crumbs

CHICKEN & LEMON GRASS POT STICKERS

Handmade, pan-fried dumpling filled with chicken, ginger & lemon grass with ponzu dipping sauce

ASIAN BEEF SATAY (GF)

Marinated skirt steak, chili & scallion served with a spicy peanut sauce

VEGETABLE SPRING ROLLS (V)

Hand-rolled vegetables & cabbage served with a cucumber wasabi aioli

COCONUT SHRIMP

Crispy, hand-battered shrimp dipped in coconut served with a pineapple rum glaze

CRISPY MAC & CHEESE

Pan-fried mac & Cabot cheese balls served with roasted tomato chutney

SHORT RIB SHOOTER (GF)

Red wine braised short rib, truffle potato purée with red wine demi-glace

CRAB CAKES

With hot pink mayo

CRAB WONTONS

Crispy fried wonton stuffed with crab & cream cheese served with sweet Thai chili sauce

CHEESESTEAK EGG ROLL

Hand-rolled sliced rib-eye & cheese-filled egg rolls served with sriracha ketchup

WILD MUSHROOM ARANCINI

Risotto stuffed wild mushrooms, fontina cheese & truffle rolled in Parmesan bread crumbs

CRAB MEAT AVOCADO (GF)

Caper remoulade

FOUR CHEESE ARANCINI (GF)

Roasted tomato chutney sauce

BUFFALO CHICKEN EGG ROLLS

Hand-rolled pulled chicken & buffalo-filled egg rolls served with bleu cheese aioli

CORN & EDAMAME QUESADILLA

With pepper jack cheese and roasted poblano peppers served with Chipotle Aioli

FRENCH ONION SOUP BOULE

GOAT CHEESE FRITTERS

Fig jam

KALE & VEGETABLE DUMPLING (V)

Sweet soy sauce

MAUI SHRIMP SPRING ROLL

Crispy shrimp dipped in Chili paste, coconut milk and whole fresh cilantro-filled spring rolls served with pineapple rum sauce

1 HOUR: \$15 PER PERSON | 1.5 HOURS: \$20 PER PERSON | 2 HOURS: \$25 PER PERSON

GF: GLUTEN FREE
V: VEGAN
*CONTAINS PORK

PASSED HORS D' OEUVRES

ROAST PORK SPRING ROLL*

Roasted pork, sharp provolone & broccoli rabe filled spring roll

BRAISED SHORT RIB & MANCHEGO EMPANADA

Tender beef braised in red wine wrapped in puff pastry served with cilantro & lime crema

BLACK BEAN EMPANADAS (V)

Onion, peppers & black beans in masa empanada pastry served with cilantro and lime crème

SPICY CHICKEN EMPANADA

Spicy chicken complemented by cheddar cheese, jalapeños, and Mexican spices, folded in masa pastry

CONEY ISLAND DOG*

A mouthwatering miniature frankfurter, topped with a tangy mix of yellow mustard and sauerkraut, wrapped in buttery puff pastry (contains pork)

GOAT CHEESE & HONEY PHYLLO TRIANGLE

A creamy blend of goat cheese, accented with honey, hand wrapped in buttery phyllo pastry, and topped with brown sugar crumble

SHRIMP COCKTAIL

Cocktail sauce

JAMAICAN SPICED BEEF PATTY

Caribbean inspired spiced ground beef, placed in turmeric flaky pastry

BREADED PARMESAN STUFFED PEPPADEW

A sweet, vibrant pepper, stuffed with a creamy blend of goat and cream cheeses, rolled in an aromatic medley of Parmesan cheese and herbed bread crumbs. Served with cherry pepper aioli

POTATO CROQUETTE (V)(GF)

Ground seitan meat, onion and mixed spices filled in breaded potato crust

SMOKED BBQ PULLED PORK*

Southern style biscuit

VEGETABLE SAMOSA (V)

A blend of potatoes, peas, onions, carrots, squash, peppers and spices in a triangular spring roll wrap

FALAFEL (V)(GF)

Chick peas & mixed herbs, served with tahini sauce

PAELLA CROQUETTE (GF)

Shrimp and chopped chorizo fried in breadcrumbs

CHICKEN CORDON BLEU*

Chicken breast, Swiss cheese and ham rolled in seasoned breadcrumbs served with honey mustard

ROASTED EGGPLANT & TOMATO TARTLETS

CLAMS CASINO*

Topped with bacon

BACON WRAPPED SCALLOPS*

CHEESEBURGER DUMPLINGS

With spicy ketchup

CHOOSE 6

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