



Hor d'oeuvres

Minimum order: 1 dozen per item

Last updated: June 19, 2023

All items are priced per person

\$2.00 each

Giardiniera & cheese stuffed mushrooms

Panko zucchini chips, dill-lemon aioli

Mexican elote-corn dip, tortilla chips

Roasted carrot hummus, dukkah oil

\$2.50 each

Antipasti skewers

Melon, chili-oil mozzarella, prosciutto skewers

Sheet-pan Sliders:

- **Cubano**, dijon-glaze bun
- **Italian beef**, giardiniera, poppyseed bun
- **Rachel**, kraut, thousand island, caraway bun
- **Meatball**, marinara, mozzarella

\$3.00 each

Burrata & Calabrian-chili roasted tomato relish, crostini

Prosciutto wrapped dates, chicken liver mousse

Fully loaded Greek hummus dip, pita

Crispy herb-parmesan roasted vegetable platter

Smoked mussels & lemon aioli, crackers

\$3.50 each

Garlic chicken skewer, cucumber salsa

Ginger chicken skewer, peanut sauce

Basque garlic-shrimp crostini

Stone fruit glazed pork belly sliders with slaw, brioche

\$4.00 each

Smoked white fish & fennel spread, crispy shallots, sliced baguette

Shrimp salad slider, brioche

Lox deviled eggs, dill, salmon roe

Moroccan lamb meatball skewer, date & pine nut chutney

Bourbon glazed Bison meatball skewer, chow-chow

\$4.50 each

Tuna tartare canapé

Steak tartare canapé

Bacon-wrapped scallops, citrus vinaigrette

Crab & Pimento cheese slider, brioche

Steak skewers, ginger-scallion sauce

Lamb lollipops, mint chutney
