HORS D' OEURVES

Priced per piece / 25 piece minimum each Passed or Displayed

COLD

- COLD	
Baked Tortilla Chip, Avocado Guacamole, and Black Bean Puree	\$3.75
Mini Portobello Goat Cheese Tart	\$3.75
Chilled Cucumber and Mint Gazpacho Shooters	\$3.75
Caprese Skewers: Farm Fresh Baby Grape Tomatoes, Bocconcini & Basil Leaves	\$4.00
Corn and Alaskan Smoked Salmon Cake	\$4.00
Alaskan Smoked Salmon on Homemade Whole Wheat Bagel Chip,	
Whipped Light Cream Cheese, Crispy Capers	\$4.00
Texas Wagyu Carpaccio with Capers Arugula and Black Truffle Oil	\$4.00
Smoked Chicken on Butter Lettuce Cups with Jalapeno Mustard	\$4.00
White Asparagus Wrapped in Prosciutto de Parma, Lemon dressing	\$4.00
Shrimp Bites & Remoulade on Endive Cups	\$4.50
Candied Lemon and Shrimp Lettuce Wrap with Micro Green and Aioli Drizzle	\$4.50
Sushi Grade Troll Caught Yellow Fin Tuna Tartar in Cucumber Cup	\$4.50
Sliced Smoked Duck Breast, Dried Cranberry, Ginger Chutney	\$4.50
Bacon Wrapped Quail Leg Lollipop	\$4.50
Seared Ahi Tuna Loin on Wasabi Mashed Potatoes & Grilled Brussel Sprouts	
Served on Grilled Watermelon Radish	\$4.50
Poke Parfait in Chilled Shot Glass	\$4.50
Oysters on the Half Shell with Lemon and Mignonette Sauce	\$4.50
Sliced Lobster Tail on Buttered Sourdough Toasts with Flat Italian Parsley	\$5.00
Russian Blini with Lemon Crème Fraiche and American Sturgeon Caviar	\$15.00
HOT	
Mushroom and White Cheddar Whole Wheat Quesadilla	\$3.75
Homemade Potato and Vegetable Samosas	\$3.75
Petite Cottage Pie Tartlet with Whipped Potatoes and Broiled Cherry Tomatoes	\$3.75
Masala Spiced Kale Dolmas, Curried Rice and Dates wrapped in Steamed Kale Leaves	\$3.75
Tomato Soup Shots with Mini Rye and Mozzarella Grill Cheese Skewer	\$4.00
Peanut and Chile Coated Chicken Satay	\$4.00
Thai Marinated Akaushi Skirt Steak Skewers	\$4.00
Pulled Smoked Pork or Mini Texas Toasts with Wild Plum BBQ Sauce	\$4.00
Mini Open Faced Rueben Sandwiches on Rye Sourdough Toast Points	\$4.00
Handmade Meatballs with Whiskey and Mustard Glaze	\$4.00
Stuffed Crimini Mushrooms with Shrimp and Andouille	\$4.00
Pate Choux Puffs with Grilled Salmon, Corn Cream, and Fresh Dill	\$4.25
Tiny Fish Taco Bites with Garden Fresh Pico	\$4.25
Brie, Caramelized Onion and Cherry Quesadillas	\$4.50
Mini Grilled Bacon Wrapped Shrimp Kabobs	\$4.50
Crisp Calamari with Dipping Sauce	\$4.50
S. op Calaina	Ψ 1.50