All Seasons Hors D'oeuvres

PASSED

Assortment:

Tea Sandwiches - Choose 3 for \$4.00 (ask for options)

Crostini/Bruschetta - Choose 3 for \$3.75 (ask for options)

Mini Tacos - Choose 2 for \$4.00 (ask for options)

Beef

Beef Short Rib Sliders with Red Wine Reduction & Horseradish Sauce \$4.50

Seared Tenderloin Tips with Caramelized Onions GF \$4.50

Mini Meatballs with Choice of Marinara, Pesto, or Sweet & Sour Dipping Sauce \$3.75

Mini Cheesesteaks \$3.75

Cows in a Comforter (Beef Hot Dogs in Puff Pastry) \$3.50 Rosemary, Steak, & Potato Bites GF \$4.50 Beef Banh Mi Flatbread \$4.00

Chicken

Mini Chicken & Waffles with Sriracha-Honey Sauce Δ \$4.50
African Chicken Peri-Peri Kabobs GF \$4.50
Chicken Tandoori Skewers GF \$4.50
Smoked BBQ Chicken Biscuits \$4.50
Mini Chicken Ropa Vieja Empanadas \$4.00
Curry Chicken Salad on Cucumber Chips GF \$3.75
Chicken Pesto on Farinata GF \$4.00

Pork

BLT Bites with Smoked Arugula Aioli GF \$4.00

Bacon-Wrapped Dates GF \$3.50

Ham Biscuits with Mustard-Bourbon Sauce \$3.75

Lamb

Cumin Lamb Lollipops GF \$4.75

Rosemary Lamb Chops with Mint Sauce GF \$5.00

Duck

Smoked Duck Crostinis with Fig Jam \$4.75

Duck Prosciutto, Date, & Cheddar Mini Rolls GF \$4.50

Peking Duck Tacos \$5.00









V - Vegetarian, VV - Vegan, GF - Gluten Free

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PASSED (continued)

Seafood

Mini Crab Cakes with Lemon Aioli \$4.50

Shrimp & Grits on Edible Spoons Δ \$4.75

Salmon Skewers with Choice of Citrus Sauce, Teriyaki Sauce, or

Honey-Garlic Aioli GF \$4.75

Ceviche on Blue Corn Chips GF \$4.50

Thai Shrimp in Lettuce Cups GF \$4.50

Salmon Roses on Cucumber Rounds GF \$4.25

Mini Shrimp Rolls \$4.50

Vegetarian

Fire Roasted Vegetable & Cheese Empanadas ∨ \$4.00

Assorted Mini Quiches V \$4.00

Spanakopita V \$3.50

Spinach Puffs V \$4.00

Mac & Cheese Muffins V \$3.50

Mini Grilled Cheese & Tomato Soup Shots Δ V \$4.00

Truffle & Wild Mushroom Arancini V \$4.00

Heart of Palm Soup Shots V, GF \$3.75

Herbed Goat Cheese & Pistachio Wrapped Apricot

Truffles V, GF \$4.25

Assorted Deviled Eggs V, GF \$3.50

Individual Crudite in Mini Flower Pots V. GF \$4.25

Vegan

Eggplant Caponata on Polenta Rounds VV, GF \$3.75

Thai Noodle Salad in Chinese Boxes VV \$5.00

Indian Potato & Green Pea Samosas with Cilantro-Mint Dipping Sauce VV \$3.25

Vegan Mini "Crab Cakes" VV \$4.00

Sun-Dried Tomato, Walnut Tapenade, & Microgreens on Polenta Squares VV, GF \$4.50

Falafel Sliders with Lemon Tahini Spread VV \$3.75

Broiled Baby Eggplants with Miso Dressing VV, GF \$3.75

Figs in a Blanket VV \$3.50

Choose Your Color Sushi Cubes VV, GF \$4.00











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STATIONS

House-Made Pickled Vegetable Platter with Cheese & Charcuterie \$7.50

Mezza Platter V \$6.50

Vegetable Crudite with Dips \$5.00

Grain or Green Salads in Mason Jars \$5.50

Make-Your-Own Slider Bar \$8.00

Choice of 2 Meats and 1 Vegetarian:

BBQ Chicken, Pulled Pork, Braised Short Ribs, Drunken Mushrooms,

Black Bean Burgers

Toppings: Pickled Red Onions, Horseradish Sauce, Coleslaw, &

Hot Peppers

Tapas Bar \$8.00

Marinated Olives & Garlic Mushrooms, Chorizo & Roasted Red Pepper Kabobs, Albondigas with Spicy Tomato Sauce, & Spanish Tortillas

Pan Asian Station \$10.00

Thai Curry Soup Shots, Salmon "Bulgogi" & Bok Choy Skewers, Japanese Dumplings with Gyoza Dipping Sauce, & Stir-Fried Vegetables & Rice in Chinese Boxes

Dumpling Bar \$10.00

Chicken Dumplings, Shrimp Dumplings, & Vegetable Dumplings with Gyoza Dipping Sauce, Sriracha Sauce, & Hoisin Sauce

Kids at Heart Bar \$11.00

Mini Pizzas, Grilled Cheese, Hot Dogs, French Fries, Chicken Fingers, Peas, & Fruit Kabobs

CHEF ACTION STATIONS

Ramen Station Δ \$13.00

Noodles, Slowly Braised Pork Belly, Soft-Boiled Eggs, Bamboo Shoots, Bean Sprouts, Bok Choy Leaves, & Scallions, with Choice of Traditional Tonkatsu or Vegan Broth

Ceviche Station Δ \$11.00

Made to order ceviche with classic accompaniments.

Base: Shrimp & White Fish

Toppings: Red Onions, Cilantro, Avocado, Red Pepper, Jalapeno,

& Lime Juice

Served with Blue Corn Chips

 Δ Requires a chef onsite and cannot be made for drop-off food.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.









