Passed Hors D’Oeuvres

From the Land

Pepper Crusted Tenderloin Crostini (Cold)
Spicy Corn Relish • Roasted Garlic Aioli • Cilantro

Pigs in a Blanket (Hot)
Spicy Brown Mustard • Ketchup

Mini Blue Cheese Burgers (Hot)
Caramelized Onions • Gorgonzola • Sesame Seed Bun

Chianti Braised Short Ribs (Hot)(GF)
Piperade • Polenta Round • Chervil

Mini Rueben (Hot)
Corned Beef • Sauerkraut • Swiss Cheese • Russian Dressing

Steak Frites (Hot/Cold) (GF)
Potato Gaufrette • Seared Filet • Horseradish Cream • Chervil Pluche

Vietnamese Beef (Hot) (GF)
Sumeshi Rice Cake • Scallion & Basil Salad

Lamb Arancini (Hot) (GF)
Feta • Pistachio Dust • Arborio
From the Sky

Mini Chicken Tacos (Cold)
Tequila- Cumin Pulled Chicken • Pico de Gallo • Cilantro

Sesame Chicken Lollipop (Hot, GF)
Lime Sriracha Duck Sauce • Toasted Sesame Seeds • Carrot Confetti

Petite Chicken Pot Pie (Hot)
Free-range Chicken • Carrots • Herb Pastry Shell

Chicken & Waffles (Hot/Cold)
Buttermilk Fried Chicken • Sriracha Infused Maple Syrup • Crunchy Waffle

Grilled Chicken Sope (Hot) (GF)
Salsa Verde • Citrus Cabbage • Cotija

Buffalo Chicken Bite (Hot) (GF)
Aerated Blue Cheese • Homemade Buffalo Sauce • Celery Ribbon

Chicken Parmesan (Hot)
Grana Padano • Matt’s Marinara • Fresh Basil

Peking Duck Crepe (Cold)
Cured Duck Breast • Pomegranate Pearl • Frisée
From the Sea

Asian Spiced Tuna Tartar (Cold) (GF)
Plantain Discs • Toasted Sesame Seeds • Sesame Ginger Marinade • Avocado Crema

Tequila Cured Salmon (Cold) (GF)
Plantain Disc • Grilled Corn Salsa • Avocado Mousse

Mini Lobster Rolls (Cold)
Snipped Chives • Homemade Aioli • Lemon Zest
($1.50 supplement)

Salmon Tartare Cone (Cold) (GF)
Pastry Cone • Lemon Crème Fraiche • Black Caviar

Smoked Salmon Cannoli (Cold)
Salmon Mousse • Chopped Chives

Bloody Mary Shrimp Skewer (Cold) (GF)
Cocktail Sauce • Olive

Tuna Tataki (Cold) (GF)
Compressed Cucumber • Wasabi Aioli • Sesame Seeds • Soy Lime

Deconstructed Crab Cake (Cold)
Green Apple • Pickled Ginger • Salted Cucumber • Buttered Panko
From the Vine

Heirloom Tomato Tart (Cold/Hot)
Caramelized Onion • Gruyere • Brûléed Tomato

Honey Crostini with Ricotta (Cold)
Lemon Zest • Marcona Almonds • Olive Oil

Tomato Soup Shots (Hot)
Grilled Cheese Bites

Wild Mushroom Cannoli (Cold)
Shiitake mousse • Chopped Chives

Manchego Bite (Cold) (GF)
Membrillo Paste • Candied Lemon

Crispy Eggplant Round (Cold)
Sundried Tomatoes • Burrata • Fresh Basil

Mac & Cheese (Hot)
White Truffle • Three Cheese Blend • Herbed Breadcrumb

Golden Beet Stack (Cold) (GF)
Buffalo Mozzarella • Pistachio Pesto • Fresh Mint

Thai Coconut Soufflé (Cold) (GF) (VG)
Braised Gold Beet • Lime • Fresh Jalapeno

Pear & Blue Cheese Crostini (Cold)
Anjou Pear • Gorgonzola • Local Honey

Crudité Shots (Cold) (GF) (VG)
Seasonal Vegetables • Chipotle Hummus

Mushroom Stuffed Yukon Gold Potato (Cold)
Wild Mushroom Duxelles • Crème Fraiche • Chive Tip (GF) (VG Without Crème Fraîche)
For the Sweet Tooth

Chocolate Covered Strawberries (Cold) (GF) (VG)
  Dark Chocolate

S’mores on a Stick (Cold) (VG)
  Chocolate and Graham Cracker Encrusted Marshmallows

Bag of Donuts (Cold)
  Mini White Paper Bags • Donut Holes

Fresh Seasonal Fruit Skewers (Cold) (GF) (VG)

Cookies and Milk Shots (Cold)

Strawberry Shortcake Cups (Cold)
  Homemade Whipped Cream • Fresh Strawberries

Chocolate Caramel Shots
  Salted Caramel • Dark Chocolate

Mini Tarts with Chocolate Mousse (Cold)
  Shaved White Chocolate • Fresh Raspberry

Mini Ice Cream Sandwiches (Cold)
  Fresh Baked Chocolate Chip Cookies • Vanilla Bean Ice Cream

Donuts & Coffee
  Mini Mugs of Coffee • Donut Hole Skewer

Mini Pie Bites (Cold)
  Blueberry • Apple • Cherry