



EVENT MENU

PRESENTED AS HORS D'OEUVRES

QUESADILLAS

PROSCIUTTO QUESADILLA
PESTO, OLIVE TAPENADE

WILD MUSHROOM QUESADILLA
TOPPED WITH AGED BALSAMIC VINAIGRETTE

GRILLED PEAR & GOAT CHEESE QUESADILLA
WITH PORT REDUCTION

SLIDERS

HAMBURGER SLIDERS
ON MINI BRIOCHE BUNS

CHEESEBURGER SLIDERS
TOPPED WITH MONTEREY JACK CHEESE

BBQ CHEESEBURGER SLIDERS
ON MINI BRIOCHE BUNS

PULLED PORK SLIDERS
TOPPED WITH CRISPY ONIONS

HOT PASTRAMI SLIDERS
WITH SAUERKRAUT & GRUYERE CHEESE

SKEWERS

TEMPURA ROCK SHRIMP
SPICY THAI DIPPING SAUCE

ASPARAGUS & BEEF NEGAMAKI
GRILLED WITH HOISIN GLAZE

CHICKEN SATAY
WITH PEANUT DIPPING SAUCE

GRILLED CHORIZO
ROASTED PIQUILLO PEPPERS

TEMPURA ZUCCHINI STICKS
SWEET TOMATO ONION MARMALADE

POPS

QUESO POPS
CHORIZO & POBLANO PEPPERS

MAC N' CHEESE POPS
STRAWBERRY CHIPOTLE DIPPING SAUCE

BAKED POTATO POPS
CRISPY BACON, CHEESE, CHIVES

RISOTTO POPS
TOMATO FENNEL COULIS

CRAB CAKE POPS
SOUTHWESTERN AIOLI

BUFFALO POPS
RED HOT HOLLANDAISE

EXECUTIVE DELIGHTS

MINI BEEF CARPACCIO
BABY SPINACH, SHAVED MANCHEGO CHEESE

SALMON & AVOCADO TARTARE
ON CRISPY WONTON SKINS
ADD \$3 PER PERSON

MINI BEEF WELLINGTON
CABERNET DEMI GLACE REDUCTION
ADD \$3 PER PERSON

NORI TUNA ON SPINACH SUMMER ROLLS
LEMON GINGER VINAIGRETTE
ADD \$3 PER PERSON

POACHED SHRIMP DUMPLINGS
SWEET SOY DIPPING SAUCE

LOBSTER TAIL
OVER CREAMED CORN & SHALLOT BRUSCHETTA
ADD \$5 PER PERSON

WILD MUSHROOM BRUSCHETTA
WARM RICOTTA CHEESE