

Hors d'oeuvre

1

Service Fee % Will Apply
Min \$600 to Book or Pair with a Grazing Table

Seafood Appetizers

Ceviche Shooters

Shrimp or Fish + Jalapeno + Tomato + Red Onion + Cilantro + Lime + Tortilla Chips

Loaded Hawaiian Poke Nachos

Ahi Tuna + Cucumber + Avocado + Edamame + Sesame Seeds + Wonton Chips

Pan Seared Scallop Spoons

Seared Scallop + Bacon Cream Sauce + Chives

Mini Lobster Rolls

Lobster Meat + Lemon + Herbs + Toast

Smoked Salmon Canape

Cucumber + Fresh Dill + Capers + Pickled Onions + Herb Cream Cheese

Sliders

Smoked BBQ Pulled Pork

Smoked Pulled Pork + Crunchy Apple Cole Slaw + Brioche Bun

Cheeseburger Slider

Hamburger + Cheddar Cheese + Chipotle Aioli + Brioche Bun

Fried Chicken Slider

Fried Chicken + Paprika Aioli + Arugula

Grilled Chicken Slider

Grilled Chicken + Balsamic Marinade + Cilantro Mayonaise

Braised Short Rib Slider

Slow-Braised Short Rib + Horseradish Cream + Pickled Red Onion

Vegan Chickpea Slider

Spiced Chickpea Patty + Cucumber Yogurt + Pickled Red Onion

Black Bean Burger Slider

Black Bean & Quinoa Patty + Roasted Garlic Aioli + Arugula

Crostinis

Bruschetta

Heirloom Tomatoes + Fresh Mozzarella + Basil + Maldon Sea Salt

Whipped Goat Cheese + Peaches

Caramelized Peaches + Honey + Whipped Goat Cheese

Berry Ricotta Crostini

Berries + Whipped Ricotta + Honey + Honey + Herbs

Steak Crostini

Steak + Herb Cheese + Caramelized Onions

Crostini Bar - 8 Varieties - \$18pp

Variety of 8 Different Crostinis, a cocktail party favorite

Avocado

Smashed Avocado + Watermelon Radish + Chili Flakes + Maldon Salt

Smoked Salmon

Smoked Salmon + Herb Cream Cheese + Capers + Microgreens

Strawberry Basil

Strawberries + Whipped Ricotta + Black Pepper + Honey + Herbs

Blackberry + Brie

Blackberry Compote + Creamy Brie + Thyme + Toasted Pecans

Chorizo + Manchego

Spicy Chorizo + Shaved Manchego + Fig Jam + Microgreens

Skewers

Chicken Skewer

Chicken + Mediterranean Yogurt Marinade + Parsley

Shrimp Skewer

Shrimp + Hawaiian Glaze + Cilantro + Mango Salsa

Lamb Skewer

Mediterranean-Spiced Lamb + Garlic Yogurt + Fresh Mint

Beef Skewer

Grilled Steak + Fresh Chimichurri + Maldon Sea Salt



Hors d'oeuvre

2

Service Fee % Will Apply

Cold Appetizers

Crudites Platter

Crudites + Rainbow Carrots + Broccolini + Cucumber + Hummus + Green Goddess Dip

Avocado Toast

Avocado + Toast + Microgreens

Housemade Hummus + Crudite Cups

Hummus + Variety of Flavors (Guacamole, Roasted Peppers, Roasted Garlic, Chipotle, Jalapeno Cilantro etc...)

Antipasto Skewers

Tortellini + Baby Tomatoes + Olives + Basil + Mozzarella + Balsamic Glaze

Guacamole Boats

Housemade Guacamole + Chips

Mole Oaxaqueno Boats

Black Mole + Chips + Crema + Queso Fresco

Garden Spring Rolls

Fresh Veggies + Herbs + Rice Noodles + Peanut Sauce

Watermelon Feta Bites

Watermelon + Feta + Mint

Tea Party Sandwich

Variety of Sandwiches (Menu Available)

Salad Boats - Customizable

Seasonal Salads

Mini Blini Caviar Bites

Blini + Caviar + Sourcream + Chives

Rockefeller Oysters

Oysters + Rich Butter Sauce + Bread Crumbs + Herbs

Mini Chicken Tinga Tostadas

Chicken + Sauce + Lettuce + Crema + Pickled Onions + Queso Fresco



Mini Soup Bowls or Per Quart

Potato & Leek Soup

Potatoes + Leek + Herbs

Roasted Tomato + Grilled Cheese Bites

Roasted Tomato Soup + Cheddar Cheese + Sourdough

English Pea Soup

Pea Soup +

English Clam Chowder

Clams + Veggies + Stock

Creamy Corn Chowder

Roasted Corn + Spices + Herbs

Spiced Pumpkin Soup

Roasted Corn + Spices + Cream

Butternut Squash Bisque

Roasted Butternut Squash + Spices + Herbs + Cream

Roasted Carrot Soup

Roasted Carrots + Spices + Cream

Hors d'oeuvre

Service Fee % Will Apply

Hot Appetizers

Taquitos – Beef, Chicken, Potatoes or Veggies

Potato Mixture + Corn Tortilla + Sour Cream + Avocado Salsa + Cotija Cheese + Cilantro

Glazed Meatballs

Sweet & Sour Glaze + Beef + Sesame Seeds

Stuffed Mushrooms

Cream Cheese + Sauteed Spinach + Caramelized Onions + Parmesan Cheese

Flatbread Pizza

- Veggie Lovers
- BBQ Chicken
- Caramelized Mushroom
- Margherita
- Classic Pepperoni

Phyllo Wrapped Brie Bites

Flaky Phyllo Dough + Olive Oil + Jam + Brie (cheese can be modified)

Empanadas

- Chorizo & Potatoes
- Beef
- Caramelized Onion, Mushroom + Cheese (VG)
- Chipotle Chicken
- Poblano + Corn + Chihuahua Cheese
- Dulce de Leche
- Guava + Cream Cheese
- Apple Cinnamon Crumble

Fried Ravioli with Marinara

Crispy Parmesan-Coated Ravioli + House Marinara

Mini Sopas

Sope Dough + Meat of Choice + Lettuce + Sour Cream + Queso Fresco

Chicken Wings – Customizable

Cream Cheese + Sauteed Spinach + Caramelized Onions + Parmesan Cheese

French Fry Station

French Fry Station + Dipping Sauce

Fried Chicken + Waffle Bites

Crispy Chicken + Mini Waffles + Maple Drizzle

Mini Twice Baked Potatoes

Baby Potatoes + Cheddar + Chives + Sour Cream

Grilled Cheese with Bacon Jam

Aged Cheddar + House Bacon Jam + Sourdough

Mini Spam Musubi

Seared Spam + Sushi Rice + Teriyaki Glaze + Nori

Crispy Chicken Tenders

Hand-Breaded Chicken + House Dipping Sauces

Brie + Raspberry Puff Pastry

Cream Cheese + Sauteed Spinach + Caramelized Onions + Parmesan Cheese



It's Graze-y Appetizer Menu

Grazing Table Add Ons - 24 Pieces

APPETIZERS

PLEASE NOTE WE REQUIRE KITCHEN OR PREP SPACE ACCESS FOR WARM APPETIZERS. WE PRIDE OURSELVES IN KEEPING QUALITY A PRIORITY

MIN \$1,000 to book, unless paring with a Grazing Table
SERVICE FEE WILL APPLY

Ceviche Shooters -----	\$75.00
Bruschetta. -----	\$60.00
Potato Flautas (taquitos) -----	\$48.00
Smoked Salmon Crostini -----	\$65.00
Stuffed Mushrooms -----	\$65.00
Anti pasta Skewers -----	\$55.00
Chicken Skewers -----	\$120.00
Shrimp Skewers -----	\$120.00
Glazed Meatballs -----	\$55.00
Oaxaca Mole + Chips Cups -----	\$65.00
Guacamole + Chips -----	\$75.00
Flatbread Pizza -----	\$8 pp
Mezze Platter -----	\$60
Pulled Pork Sliders -----	\$4.50 pp
Fried Chicken Sliders -----	\$4.50 pp
Hamburger Sliders -----	\$4.50 pp
Cheesecake Shooters -----	\$90.00
Phyllo Wrapped Brie Bites Baked Feta Bites -----	\$65.00
Assorted Crostinis -----	\$65.00
Whipped Feta Phyllo Cups -----	\$72.00
Mini Lobster Rolls -----	\$6.00 pp
Soup Shooters -----	\$108.00
Mini Mexican Esquite Cups -----	\$96.00
Corn on the Cob Halves -----	\$84.00
Mini Chicken Tinga Tostadas -----	\$120.00
Mini Empanadas -----	\$96
Fried Ravioli -----	\$50.00
Jalapeno Poppers -----	\$72.00
Mini Twice Baked Potatoes -----	\$66.00
Grilled Cheese w Bacon Jam -----	\$96.00
Chicken Wings -----	\$50.00