

HORS D'OEUVRES

Minimums apply

VEGETARIAN

PATATAS BRAVAS \$3.50

Crispy baby potato on a skewer and smoked tomato-Aleppo pepper aioli

LOADED POTATO PIEROGI \$3.50

Sriracha sour cream

ASPARAGUS STRAW \$3.50

Wrapped asparagus spears with phyllo and asiago cheese

RANCH-STYLE VEGGIE SQUARE \$3.50

Fresh croissant dough spread with ranch flavored cream cheese, topped with chopped broccoli, cauliflower, carrot and bell peppers

DEVILISH EGGS \$3.50

Crème Fraiche, jalapeño relish, chive

AWARD-WINNING MAC AND CHEESE CAKE \$3.50

Pecorino Romano cheese, spicy marinara

TOMATO-COGNAC BISQUE SHOT \$3.50

Micro basil garnish

BRIE TARTLETS \$3.50

Brie baked in a flaky phyllo cup with apricot preserves, toasted pistachios

BRIE EN CROUTE \$4

Brie cheese wrapped in flaky French pastry and cranberry sauce

POULTRY

THAI SALAD IN A WONTON CUP \$3.50

Mango chutney, toasted almonds, microgreens

FAJITA CHICKEN EMPANADA \$3.50

Salsa roja

MINI CHICKEN AND WAFFLE \$4

Sriracha maple syrup

SOUTHERN FRIED CHICKEN LOLLIPOP \$4

Hot sauce honey

THAI CHICKEN SATAY \$3.50

Spicy peanut sauce, Thai basil

BACON-WRAPPED QUAIL BREAST \$4

Grilled peach, chipotle honey

SEAFOOD

SEAFOOD GUMBO SHOOTER \$4

PETITE CRAB CAKE \$4

Old bay aioli, chervil

SHRIMP TEMPURA SHOOTER \$5

Japanese dressing in a shot glass

LOBSTER ROLLS \$8

Fresh lobster salad with minced celery served on a buttered brioche roll

LUMP CRAB TOSTADA \$4

Avocado-lime crema, pico de gallo

AHI TUNA POKE \$4

Sesame-soy emulsion, pickled pears in a wonton cup

SHRIMP EMPANADA \$4

Salsa roja

TEQUILA CHIPOTLE SHRIMP TOSTADA \$4

Lime, sour cream

SEARED SCALLOP ALA CARROT PUREE \$5

Ribbed carrots, marjoram

BLOODY MARY SHRIMP SHOOTER \$4

Spicy poached shrimp, fresh creole bloody mary mix, horseradish, celery stock

CEVICHE FRESCA CONE \$4

Fresh seafood, pico de gallo, chipotle crema

LAMB

CRUSTED LAMB LOLLIPOP \$5

Spicy tomato jalapeño jam

PORK

TEQUILA PORK CARNITAS BITES \$3.50

Cotija cheese, ancho-lime guacamole, pico de gallo served in a crisp tortilla chip

CRISPY PORK BELLY SKEWER \$4

Steen's cane syrup glaze and apple-celery root slaw

BEEF

ROPA VIEJA TOASTONES \$4

Fried plantains topped with cuban shredded beef, cilantro lime crema

SHREDDED FAJITA STEAK EMPANADA \$3.50

Caramelized onions and peppers, salsa roja

BEEF WELLINGTON EN CROUTE \$5

Wild mushrooms duxelle ancho horseradish cream

PRIME BEEF TARTARE SPOON \$5

Charcoal filtered soy, gochujang, Korean pear, chive

BULGOGI STEAM BUN \$5

Korean BBQ beef short rib spring onion kimchi

CROSTINI

ROASTED RED PEPPER HUMMUS \$3.50

Feta, olive medley

BRUSCHETTA CROSTINI \$3.50

Oven-dried grape tomato, red onion garlic, evoo, white balsamic, micro basil

AVOCADO CROSTINI \$3.50

Roasted serrano pico, pickled radish and cotija cheese

THE FIG CROSTINI \$3.50

Whipped goat cheese, fresh fig, and local honey drizzle

EGGPLANT CAPONATA CROSTINI \$3.50

Whipped chevre, roasted sweet peppers herbs

THE SPANISH CROSTINI \$3.50

Crumbled chorizo, slice avocado, cotija cheese

SMOKED SALMON LAVASH \$4

Whipped cream cheese, American paddlefish roe crème fraiche, crispy capers

PEPPERCORN BEEF TENDERLOIN CROSTINI \$4

Whipped bleu cheese aioli, with freshly grated truffle

CROSTINI DI FEGATINI \$5

Torchon foie gas, apple puree, grapefruit chardonnay, garnished with micro basil

