

HORS D'OEUVRES

Minimums Apply

Vegetarian

Patatas Bravas

Crispy baby potato skewer, smoked tomato-Aleppo pepper aioli drizzle

Kimchi Fritter

House fermented Napa kimchi
kewpie, toasted sesame seeds, scallion

Caprese Bite

Grape tomato, fresh mozzarella, aged balsamic reduction, micro basil

Bruschetta Crostini

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

Eggplant Caponata Crostini

Whipped chèvre, roasted sweet
peppers, herbs

Falafel Cake

Tahini harissa, chive

Asparagus Straw

Phyllo wrapped asparagus spears
baked asiago

Avocado Toast

Roasted serrano pico, pickled radish
cotija cheese

Brie Tartlets

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

Award-Winning Mac & Cheese Cake

Romesco, Pecorino Romano

Tomato-Basil Bisque Shot

Cognac, micro basil

Baked Brie Bite

Puffed pastry, raspberry coulis

Deviled Eggs

Crème fraîche, American paddlefish
roe, chive

Lamb

Masala Spiced Lamb Meatball

Tzatziki icebox pickle, mint

Cumin Crusted Lamb Lollipop

Spicy tomato, jalapeño jam

Poultry

Chicken Empanada

Salsa verde

Thai Chicken Salad Wonton

Cup

Mango chutney, micro greens, toasted
almonds

Chicken Bulgogi Satay

Pear kimchi, toasted sesame seeds
scallion

Thai Chicken Satay

Spicy peanut sauce, crushed peanuts
Thai basil

Chicken Tostadas

Ancho-Lime guacamole, cotija
cheese, Serrano's lime crema

Duck Confit Pot Sticker

Sweet corn miso, Thai basil

Sweet Tea Fried Chicken

Lollipop

Hot sauce honey

Bacon Wrapped Quail Breast

Grilled peach, chipotle honey

Beef

Asian Cocktail Meatballs

Sprinkled with sesame seeds on a
skewer

Beef Cheek Empanada

Salsa verde

Tequila Beef Carnitas Bites

Cotija cheese, ancho-lime guacamole
salsa

Petite Beef Wellington

Wild mushroom duxelle, ancho-lime
horseradish cream

Peppercorn Beef Tenderloin

Whipped Maytag bleu cheese, truffle
aioli, sourdough toast

Mini Bao Waffle

Korean BBQ beef short rib, spring
onion kimchi

Prime Beef Tartar Spoon

Charcoal filtered soy, gochujang
Korean pear, chive

Seafood

Crawfish and Smoked Sausage

Gumbo Shot

White rice, chives

Blackened Crawfish Spring Roll

Spicy remoulade

Petite Crab Cake

Sriracha aioli, chervil

Ahi Tuna Poke

Sesame-soy emulsion, pickled pears in
a wonton cup

Petite Lump Crab Nacho

Blue corn chip, avocado-lime crema
pico

Tequila Chipotle Shrimp

Tostada

Lime, sour cream

White Fish Ceviche Shooter

Jalapeño-tomato emulsion, chipotle
crema, micro cilantro

Shrimp Empanada

Salsa verde

Lime and Coconut Cured

Scallop

Nuoc cham, Thai basil, chili

Bloody Mary Shrimp Shooter

Citrus poached shrimp, zing zang
horseradish, celery

Smoked Salmon Lavash

Whipped cream cheese, capers
American paddlefish roe, crème
fraîche, chive garnish

Jonah Crab Claw Cocktail

Shooter

Wasabi-citrus cocktail sauce charred
lemon Lobster Rolls

Lobster Rolls

Truffle aioli, lobster, lobster butter
served on a mini brioche roll

Pork

Crispy Pork Belly Skewer

Steen's cane syrup glaze apple-celery
root slaw

Country Ham Biscuit

Smoked ham, black pepper, biscuit
curried honey mustard