



## Passed Hors D'oeuvres

### *Shrimp Cocktail*

Poached wild tiger shrimp served with our "killer" horseradish cocktail sauce and wedged lemons

### *Chicken Cordon Bleu Lollypops*

Fried golden brown breaded chicken meatballs stuffed with black forest ham and swiss cheese and served with a sweet pepper jam

### *Scallop Ceviche Shots*

Bay scallops, tomato, red onion, cucumber, cilantro, fresh lime, spices

### *Crispy Spring Rolls (vegetarian)*

cabbage, carrot, green onion & ginger, sriracha aioli, sweet pepper jelly

### *Mini Shredded Beef Taco*

Crispy corn tortilla, avocado crema, chipotle aioli, cilantro, cotija cheese

### *Mini Loaded Baked Potatoes*

Baby reds, crispy pancetta, cheddar, truffle sour cream, chives

### *Roasted Bussell Sprouts Lollypops*

caramelized bacon jam, cranberry

### *Pig in a Blanket (ask us)*

Puff pastry dough dyed pinkish in a shape of a piglet, stuffed with a little smokie and baked and served with a mustard sauce

### *Shrimp Bloody Mary Shots*

Blackened prawn served with our house recipe, horseradish, celery and a stuffed olive

### *Buffalo Chicken Bites*

Golden brown popcorn chicken tossed in hot sauce and served with celery-carrot "confetti" and blue cheese aioli

Continued...

*Loaded Mac & cheese Lollypops*

Lightly breaded and golden-brown bite stuffed spheres, crispy bacon and green onions

*Roaming Chicken & Waffle Cones (add \$2.00 pp)*

Hand size waffle cones filled with warm and creamy mac & cheese and topped with popcorn chicken and your choice of maple syrup & bacon or buffalo cheese sauce & scallions

*Turkey-Bacon Grilled Cheese Lollypops*

Lightly smoked turkey meatballs stuffed with crispy bacon, brie cheese and chipotle aioli, fried golden and finished with cranberry gel

*Mini carnitas Tostada*

Crispy corn tortilla, seasoned braised pork, chipotle crema, cotija cheese, pickled red onions

*Caprese Salad Bites (vegetarian)*

Heirloom teardrop tomato, marinated baby mozzarella, nut free pesto, basil, Balsamic, olive oil

*Blackened Sea Scallops (add \$2.00pp)*

Pan seared, served with creamy grits and topped with citrus salsa

*Roaming Seafood Bar  
(market price, please ask us)*

Choice of your favorite raw and cooked seafood & shellfish passed around your guest by an attendant on an "cigarette girl" style tray, with lemons, hot sauce, horseradish and our "killer" cocktail sauce

*Bite Size Flat Breads*

Soft hand-made dough topped with shredded mozzarella, marinara, pesto, shredded pepperoni, olives, and artichokes

*Fried Oysters*

Fried golden brown and served with spicy remoulade and fried jalapeño chips

*Mini Corn Dogs*

All beef bite size hot dog dipped in corn meal batter, dip fried and served with yellow mustard & catsup

*Mini Loaded Mac & Cheese Martini*

Creamy sauce made with cheddar, provolone and American cheese served in a fun size martini glass and topped with crispy bacon chives and a thick truffle crème fraiche

*continued...*

*Scallop or Shrimp Ceviche Shots*

Bay scallops marinated in lime juice, tomato, onion, cilantro and avocado and served with a crispy corn tortilla chip

*Ahi Tuna Poke Bites*

Sashimi grade tuna, served with wasabi gelée, sriracha aioli, sesame, cilantro sprouts

*Italian Artichoke Bruschetta (vegetarian)*

Chopped tomatoes, roasted garlic, onion, fresh basil, kalamata olives, roasted artichoke hearts, olive oil, and fresh cracked pepper, served on a toasted crostini and parmesan cheese

*Lox & Bagels Bites*

Bagel bites, toasted, smeared with dill cream cheese and topped with Norwegian Smoked salmon, cherry tomato, thin red onion and capers

*Mini Flautas*

Bite size beef or chicken taquitos fried golden and served with thick guacamole, chipotle crema, and cotija cheese

*Falafel & hummus Bites (vegetarian)*

Fried golden spiced ground chickpea fritters served with garlicky hummus over a soft bite size pita bread

*Roasted Onion & Brie Roulade (vegetarian)*

Golden brown rolled puff pastry stuffed with sweet Vidalia onions, creamy brie cheese and drizzled with raw local honey

*Papas Bravas (vegetarian))*

A Spain classic, roasted baby potato, spicy tomato aioli, caviar, daikon sprouts, parsley oil, paprika

This menu is based on a 3hour event and a minimum of 50 guests. Labor, taxes and gratuity are NOT included in menu pricing. Prices subject to change. No substitutions and Nor for available for delivery. Vegan & Vegetarian options available. Disposable heavy-duty foam black plates, plastic utensils, cocktail & dinner napkins are included in the price, upgrades available.

Food Allergy Notice: Consumers are to be aware that all our food is produced in a kitchen that has or uses food allergens and may contain dairy, egg, wheat, soy, seeds, tree nut, peanut, fish, shellfish, celery, raw products and other food allergens, please let us know if you or any of your guests may have any food restrictions.