



HORS D'OEUVRES MENU
\$15 PER PERSON + TAX & GRATUITY

Pick 3, add \$6 per extra choice

Fried Coconut Shrimp with Sweet Chili Sauce

Tomato Bruschetta

Vegetable Spring Rolls with Sweet Chili Sauce

Butternut Squash Bruschetta

Shaved Filet Crostini with Horseradish Crema

Chicken Pot Stickers

Shrimp Cocktail with Bloody Mary Cocktail Sauce +\$2

Hummus Cucumber Cups

Caprese Skewers with Balsamic Glaze

Crab Stuffed Mushrooms +\$2

Parmesan Spinach Stuffed Mushrooms

Beef Meatballs with Marinara Sauce

Chicken Satay with Thai Peanut Sauce

Cajun Shrimp Street Taco with Pineapple Salsa, Cilantro Crema

Mini Short Rib Grilled Cheese with Fig Jam

Potato Croquettes

Pulled Pork Sliders with Jalapeno Slaw

Cheeseburger sliders

Korean Chicken Bao Buns





APPETIZER STATION PACKAGES

ALL PRICES SUBJECT TO TAX & GRATUITY

Cheese Board | \$10 per person

Assorted cheeses, assorted jams and chutneys, honey, fresh berries,
crackers and toasted crostini

Antipasto Board | \$10 per person

Chef's selection assorted meats, smoked sausages, assorted roasted vegetables,
olives, mustards, crackers and toasted bread

Raw Bar \$15 per person

Shrimp cocktail, Oysters, Smoked Salmon,
Assorted Sauces and Lemons

Crudit  Platter \$8 per person

Carrots, Celery, Red Peppers, Grape Tomato, Cucumbers, Seasonal Vegetables,
Hummus, Ranch, Blue Cheese

Taco Bar \$8 per person (pick 2, +5 per additional protein)

Carne Asada | Pork Carnitas | Adobo Chicken
BBQ Brisket | Fried Shrimp
Roasted Cauliflower and peppers
Grilled portabellas

*Served with Pico de Gallo, Salsa, Lettuce, Shredded Cheese, Cilantro Crema, Sour Cream,
Flour Tortillas, Tomatoes, Red Onion, Cilantro (Add Chips and Queso +\$3 per person)

Flatbreads 8 per person (pick 2, +5 per extra flatbread)

Pepperoni | Margarita | Buffalo Chicken
Garlic, Spinach and Ricotta
Chicken Bacon Ranch
Roasted Vegetables

