



PASSED HORS D'OEUVRES

CHOICE OF 6 (SWEET OR SAVORY)

\$40/PP, 1 HR | \$50/PP, 2 HR | \$60/PP, 3HR

Whipped Ricotta Crostini, Fig Compote

Four Cheese Risotto Arancini

Vegan Dumplings, Cabbage, Daikon, Scallion, Sweet Potato, Ponzu Sauce

Pasta Frittata, Fried Truffled Fettuccine

Black Truffle Mac-n-Cheese Tart

White Truffle & Yukon Potato Croquette +\$5 add caviar

Shiitake Spring Rolls

Tomato Soup Shots + Grilled Cheese

Spiced Chicken Taquitos, Tomatillo Salsa, Crème & Cilantro

Chicken Empanada

Chicken Skewer, Thai Peanut Sauce

Roasted Pork Wonton

Wagyu Beef Franks in a Blanket

Wagyu Beef Slider, Cheddar, Special Sauce

Shrimp Cocktail, Cocktail Sauce

Shrimp Skewers, Herb Citrus

Blue Crab Cakes, Old Bay Aioli

Shrimp Shao Mai, Ginger, Ponzu

Ceviche Cups, Sea Bass, Jalapeños, Lime, Red Onion, Avocado.

Bacon Wrapped Scallops, Maple Dijon

DESSERT

Cheesecake Lollipops

Cannoli

Matcha Tiramisu

Assorted Petit Fours

Mini Cupcakes

Lemon Bar

Chocolate Mouse Tart

CHEESE & CHARCUTERIE BOARD – ADDITIONAL \$30 PER PERSON*

Chef's selection of cured meats — Prosciutto, Bresaola, Capicola — paired with artisanal cheeses including Manchego, Brie, and aged Cheddar.

accompanied by seasonal accoutrements, gourmet crackers, & fresh garnishes