

Sample Hors D'oeuvres Menu

Most offerings can be made vegetarian, gluten free, or vegan by request.

V=Vegetarian, GF=Gluten Free, VE=Vegan

Drinks:

- Iced Tea Welcome Drinks (Ex: hibiscus, mulberry, peach)
- Fruit Infused Ice Water
- Craft Cocktails

Cold Canapés:

- Ahi Tuna Poke on Crispy Rice - Sesame, tamari, scallion, avocado mousse (GF)
- Endive Spears with Citrus Crab Salad - Dungeness crab, lemon aioli, chives, espelette (GF)
- Beet-Cured Salmon Rosettes - Cucumber rounds, whipped goat cheese, fresh dill (GF)
- Heirloom Tomato & Burrata Skewers - Basil oil, aged balsamic, flaky sea salt (GF)
- Curried Egg Tartines – Fresh herbs, radish, toasted brioche or country loaf, flowers. (V)
- Smoked Salmon Smørrebrød – Horseradish crème fraîche, rye, dill, pickled shallot, flowers.
- Green Goddess Tea Sandwiches – Cucumber, avocado, butter lettuce, whipped herbed chèvre, sprouts. (V)

Warm Canapés:

- Caramelized Carrot & Labneh Tartlet - Roasted carrots, whipped labneh, pistachio, honey, herbs (V)
- Roasted Mushroom & Truffle Arancini - Parmesan, herbs (V, GF)
- Grilled Lamb Kofta Bites - Mint yogurt, pomegranate molasses (GF)
- Crispy Potato Croquettes - Gruyère, caramelized onion, whole-grain mustard (V)
- Braised Beef Short Rib Crostini - Horseradish crème fraîche, pickled shallot, chive
- Roasted Butternut Squash Tartlets - Whipped goat cheese, sage, pepitas, maple (V)
- Harissa Lamb Meatballs - Whipped feta, mint, pomegranate (GF)
- Duck Confit Croquettes - Fig mostarda, thyme aioli

- Crispy Polenta Cakes - Whipped goat cheese, roasted mushroom, balsamic glaze (V, GF)
- Bacon-Wrapped Dates - Medjool dates, chèvre, smoked honey, thyme (GF)

Sweet Bite:

- Dark Chocolate Almond Truffles - Sea salt, cocoa dust (V, GF)
- Tea Cakes - Cinnamon-cardamom glaze, preserves. (V)
- Scones - Dates, gorgonzola, whipped honey butter. (V)
- Raspberry Chiffon Cake - Whipped cream, fresh raspberries, flowers. (V)
- Mini Lemon Curd Tartlets - Fresh berries, toasted meringue, lemon zest (V)
- Honey-Lavender Madeleines - Lemon zest, lavender sugar (V)
- Mini Pavlovas - Vanilla meringue, seasonal berries, lemon curd, mint (V, GF)
- Brown Butter Financiers - Seasonal fruit, powdered sugar (V, GF)
- Chocolate Espresso Tartlets - Dark chocolate ganache, espresso, sea salt (V)
- Blackberry Thyme Crumble Bars - Brown butter oat crumble, vanilla glaze (V)
- Chocolate-Dipped Strawberries - Dark chocolate, pistachio, flaky sea salt (V, GF)
- Mini Apple Crumble Tartlets - Brown butter streusel, salted caramel (V)