



Passed Hors D'oeuvres:

Pork Belly Bocadillos \$4.50/p

braised pork belly, roasted garlic aioli, field and fire levain, pickled red onion

Sustainable Poached Prawn Skewer \$5/pp

court bouillon poached prawn, avocado espuma, Hawaiian lava salt, classic cocktail marinade (suggest x2 per guest count)

Confit Duck Lettuce Wraps \$3.75/pp

confit pekin duck, plum ponzu, chicken skin, pickled onion

Burrata "caprese" \$4/pp

tomato reduction, basil oil, white balsamic reduction pipette, smoked maldon salt

Serrano Ham & Compressed Local Melon \$3/pp

Gazpacho Shooters \$3/pp

farm vegetable gazpacho, sherry reduction pipette

Beef Tenderloin + Smoked Bleu \$4.50

Australian grassfed beef tenderloin, field & fire brioche, smoked moody bleu cheese espuma, pickled red onion

Stationed Appetizers:

Laughing Bird Shrimp Ceviche \$5/pp

yuzu, cucumber, pickled onion, taro root chips, micro cilantro

Sustainable Poached Prawn Cocktail \$5/pp

Avocado, classic cocktail marinade, Hawaiian lava salt (suggest 2.5x per guest count)

Marinated "Heritage" Olives \$5/pp

citrus marinated spanish olives

Classic Cheese Display \$6.50/pp

assorted imported & domestic cheeses, water crackers, frosted grapes

Coastal "Reserve" Cheese Display \$10/pp

Imported cheese selection, Cypress Grove selections, dried grapes, water crackers, local pickled vegetables & accoutrements

Escabeche \$3.50/pp

fire-roasted local vegetables, fire-roasted eggplant puree, extra virgin olive oil, herbs, baguette

Australian Lamb Meatballs \$4.50/pp

hazelnut romesco, pickled red onion, herbs

Cuban "Sliders" \$4/pp

mojo pork, cilantro puree, cured ham, farm pickles, house mustard

