

Passed Hors D'oeuvres:

Pork Belly Bocadillos $4.50/pp
braised pork belly, roasted garlic aioli, sweet roll, 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

Smoked Salmon "tartare" Tartlet $6/pp
creme fraiche, smoked salmon, savory tart shell, dill, lemon

Serrano Ham & Compressed Local Melon $3/pp

Petite Caprese Salad $5/pp
house ciliegine mozzarella, cherry tomato, basil, smoked maldon salt

Smoked Whitefish Crostini $6/pp
smoked whitefish spread, preserved lemon, cheese spuma, crisp capers, baguette

Mushroom Duxelle Wellington $5/pp
puff pastry, local mushroom duxelle, creme fraiche

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

Coastal Reserve