



Hors D'Oeuvres Menu 2019

Chicken Empanada with Corn Salsa
Potato and White Truffle Croquette - GF
Pulled Pork Spring Roll
Spinach and Artichoke Triangles
Fig and Goat Cheese Puffs
Asparagus Arancini with Truffle Aioli - GF
Mushroom Phyllo with Parmesan Crème Fraîche
Apple and Brie Encroute
Steak and Cheese Spring Roll
Bacon Wrapped Scallops with Maple Dijon Drizzle (+\$2/doz) - GF
Prosciutto Wrapped Melon with Aged Balsamic - GF
Lobster Cake with Bacon & Corn Relish(+2/doz) - GF
Mini Crab Cakes with Remoulade - GF
Three Cheese Empanada with Cilantro Aioli
Beef Wellington with Black Garlic Aioli
Seafood Stuffed Mushrooms with Lobster Sauce

Two Dozen Minimum

Truffle Arancini with Basil Aioli - GF
Oyster Shooters with Cocktail Sauce & Cured Lemon - GF
Pork Belly Bites with Jalapeno Candy - GF
Tuna Tartar Bites - GF
Petit Lobster Roll with Lemon Thyme Aioli (+\$2/doz)
Lamb Lollipops with Mint Pesto (+\$2/doz) - GF
Lobster Bruschetta (+\$2/doz)

Any Three Items \$18 per dozen/Any Four Items \$24 per dozen/Any Five Items \$30 per dozen