

THE HORS D'OEUVRES MENU

Passed Hors D'oeuvres

COLD HORS D'OEUVRES

Cucumber Cup (V/GF)

Red Beet Hummus, Feta, Micros

Heirloom Tomato & Mozzarella Skewer (VEG/GF)

Basil, Aged Balsamic

Elote Cake (VEG)

Crispy Corn, Cilantro Lime Crema, Cotija Cheese, Crispy Corn

Compresed Melon & Feta Crisp (VEG)

Whipped Feta, Crostini

Korean Spiced Tofu Lettuce Wrap (V/GF)

Pickled Cucumber, Saamjang, Shiso Leaves

Gougère (VEG)

Cream Cheese, Everything Bagel Spice

Edible Parmesan Bruschetta Spoon (VEG)

Heirloom Tomato, Mozzarella, Aged Balsamic, Micro Basil

Honey Goat Cheese & Raspberry Tart (VEG)

Honey Comb, Fresh Raspberry, Raspberry Jam

Endive Petal (V)

Mediterranean Couscous Salad

Edible Terrarium (V/GF)

Micro Crudité, Housemade Hummus, Goddess Sauce, Edible Soil

Waldorf Garden Salad (VEG/GF)

Edible Mini Sesame Cone, Petite Greens, Celery, Sangria Grapes, Walnuts, Micros

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Deviled Egg with Candied Bacon Garnish (GF)

Deviled Egg with Pimento Mousse, Fresno Tuile (GF/VEG)

Deviled Egg with Caviar *Minimum 30* (GF)

Roast Beef Crostini

Roasted Mushrooms, Parmesan Cream Sauce, Chervil

Tenderloin Crostini

Horseradish Crème, Micros

Beef Tenderloin Carpaccio

Truffle Cheese Fritter, Parmesan

Curry Chicken Salad Mini Waffle Cup

Water Chestnuts, Spinach, Toasted Pecans

Duck Confit Mini Tartlet

Cranberry Orange Compote

Filet Mignon Mini Bite

Horseradish Crème

Antipasto Skewer (GF)

Key Lime & Cilantro Chilled Shrimp (GF/PESC)

Remoulade, Lime

Old Bay & Cracked Pepper Chilled Shrimp (GF/PESC)

Spicy Cocktail, Lemon

Oyster On the Shell (GF/PESC)

Horseradish Sabayon, Chives *Minimum 75 Pieces*

Oyster On the Shell (GF/PESC)

Cucumber Champagne Mignonette *Minimum 75 Pieces*

Salmon Crispy Rice (GF/PESC)

Avocado, Pickle Fresno, Micro Cilantro

Tuna Crispy Rice (GF/PESC)

Avocado, Pickle Fresno, Micro Cilantro

Cucumber Cup (GF/PESC)

Herb Cream Cheese, Smoked Salmon

Ahi Tuna Poke Tacos (PESC)

Spicy Aioli, Micro Cilantro, Lime Wedges

Squid Ink Edible Spoon (PESC)

Octopus Ceviche, Bell Peppers, Hibiscus Romesco

Brioche Caviar Toast (PESC)

Yolk Confit, Vodka Creme, Parsley Emulsion

Florida Pink Shrimp Ceviche (GF)

Mini Lobster Roll

Lemon Dill Aioli, Fresh Dill

HOT HORS D'OEUVRES

Soup Shooter (VEG/GF)

Seasonal (Tomato Bisque, Butternut Squash,
Avocado Gaspacho)

Wild Mushroom Arancini (VEG)

Black Garlic Aioli, Micro Nasturtiums

Corn Arancini (VEG)

Corn Risotto, Corn Aioli, Corn Puffs, Mozzarella

Mini Corn Arepa (VEG/GF)

Avocado Crema, Pickled Fresno

House Made Falafel (V/GF)

Tzaziki, Pickled Shallots

Mini Corn Arepa (V/GF)

Avocado Gazpacho, Roasted Corn, Pickled Onion

Herb Crusted Goat Cheese (VEG)

Wild Flower Honey, Micro Flowers

Eggplant Meatball (VEG)

Marinara, Parmesan

Hoisin Pork Meatball

Sesame Seeds, Scallion

Sweet Thai Chili Meatball

Holland Pepper, Scallion

Harissa Lamb Meatball

Tzatziki, Micro Cilantro

Ham and Gruyère Croquette

Garlic Aioli, Bacon Lardons



Bacon Wrapped Almond Stuffed Date (GF)

Tampa Pressed Cuban Sandwich Bite

Cornichon

Crispy Pork Belly (GF/DF)

Tasso Sauce, Mostarda

Pork Shumai Dumpling

Hoisin Glaze, Scallion

Beef Picadillo Empanadas

Cilantro Crema

Chicken Empanadas

Salsa Verde

Open Faced Reuben Bite

Russian Dressing, Gruyère, Pastrami, Sauerkraut

Parmesean and Pastry Party Frank

Honey Mustard

Tenderloin Wellington Bite

Horseradish Aioli

Fried Chicken and Waffles

Hot Honey Drizzle

Steak Potato Pave (GF)

Strip Steak, Chimichurri

Spicy Chicken Quesadilla

Tomatillo Salsa

Soy-Ginger Lamb Lollipop (GF/DF)

Mint Pesto

She Crab Soup Shooters

Crab Roe, Parsley Oil

Bacon Wrapped Jumbo Shrimp (GF/DF)

BBQ Glaze

Miso Glazed Scallop (GF/DF)

Corn Ginger Salsa *Minimum 100 Pieces*

"Bacalaitos" Cod Fritters

Sweet Tartare Sauce, Micro

Crunchy Pescado Tostada (GF/DF)

Salsa Roja, Cabbage, Spicy Mayo

Lump Crab Cake (DF)

Fresh Mango & Pineapple Salsa, Remoulade, Micros

Lemongrass Chicken Skewer (GF)

Coconut Curry Sauce

Tikka Masala Chicken Skewer (GF)

Lemon Yogurt, Red Pepper Coulis, Toasted Almonds

Tempura Shrimp Skewers (DF)

Sweet Thai Chili Sauce

Shrimp & Chorizo Skewer (DF)

Romesco Sauce, Micro Flower

Beef Yakitori Skewer (GF/DF)

Soy Glaze, Scallion

