

THE HORS D'OEUVRES MENU

Stationary 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

Mini Cocktail Croissant (VEG)

Pimento Cheese

Mini Cocktail Croissant (VEG)

Dill Cream Cheese, Cucumber

Honey Goat Cheese & Raspberry Tart (VEG)

Honey Comb, Fresh Raspberry, Raspberry Jam

Endive Petal (V/GF)

Mediterranean Couscous Salad

Edible Terrarium (V/GF)

Micro Crudité, Housemade Hummus,
Godess Sauce, Edible Soil

Deviled Egg (GF)

Candied Bacon Garnish

Deviled Egg (VEG/GF)

Pimento Mousse, Fresno Tuile

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 (GF)

Caviar *Minimum 30*

Cucumber Cup (V/GF)

Scratch Made Chicken Salad

Roast Beef Bruschetta

Roasted Mushrooms, Parmesan Cream Sauce, Chervil

Roast Beef Crostini

Horseradish Crème

Curry Chicken Salad Mini Waffle Cup

Water Chestnuts, Spinach, Toasted Pecans

Filet Mignon Mini Bite

Horseradish Crème

Mini Cocktail Croissant

Chicken Salad

Mini Cocktail Croissant

Smoked Ham & Swiss

Mini Cocktail Croissant

Roast Beef, Horseradish Crème, Provolone

Mini Cocktail Croissant

Turkey, Chutney, Pepper Jack, Bacon

Antipasto Skewer (GF)

Old Bay & Cracked

Pepper Chilled Shrimp (GF/PESC)

Spicy Cocktail, Lemon

Key Lime & Cilantro Chilled Shrimp (GF/PESC)

Remoulade, Lime

Cucumber Cup (GF/PESC)

Herb Cream Cheese, Smoked Salmon

Florida Pink Shrimp Ceviche (GF/PESC)

Maine Lobster Roll (GF/PESC)

Lemon Dill Aioli, Fresh Dill



HOT HORS D'OEUVRES

Wild Mushroom Arancini (VEG)

Black Garlic Aioli, Micro Nasturtiums (2oz)

Corn Arancini (VEG)

Corn Risotto, Corn Aioli, Corn Puffs, Mozzarella

Mini Corn Arepa (VEG)

Avocado Crema, Pickled Fresno

Mini Twice Baked Potatoes (VEG)

Cheddar, Bacon, Chives

Herb Crusted Goat Cheese (VEG)

Wild Flower Honey, Micro Flowers (2oz)

Eggplant Meatball (VEG)

Marinara, Parmesan (3pp)

Hoisin Pork Meatball

Sesame Seeds, Scallion (3pp)

Sweet Thai Chili Meatball

Holland Pepper, Scallion (3pp)

Harissa Lamb Meatball

Tzatziki, Micro Cilantro (3pp)

Blackened Grouper Slider

Local Grouper, Smoked Papaya Salsa,
Florida Citrus Remoulade

BBQ Pulled Pork Slider

Slaw, Pickle

Vegan Sliders (V)

Signature Vegan Protein, Cashew Queso, Arugula

Chicken & Cheddar Jalapeno Slider

Cucumber & Carrot Slaw, Avocado Crema



100% Beef CBK Party Frank

Honey Mustard

Warm Kettle Chips (GF)

Blue Cheese Crumbles, Bacon, Balsamic Glaze, Scallion

Open Faced Reuben Bite

Russian Dressing, Gruyère, Pastrami, Sauerkraut

Tikka Masala Chicken Skewer (GF)

Lemon Yogurt, Red Pepper Coulis, Toasted Almonds (3-piece skewer)

Pork Shumai

Hoisin Glaze, Scallion, Sesame Seeds (2pp)

Lemongrass Chicken Skewer

Coconut Curry Sauce (3-piece skewer)

Bacon Wrapped Almond Stuffed Date (GF)

Beef Yakitori Skewer

Soy Glaze, Scallion (3-piece skewer)

Soy-Ginger Lamb Lollipop

Mint Pesto

Bacon Wrapped Jumbo Shrimp (GF)

BBQ Glaze

Tenderloin Wellington Bite

Horseradish Crème

Tampa Pressed Cuban Sandwich Bite

Cornichon

Fried Chicken and Waffles

Hot Honey Drizzle (*slider size)

Cornmeal Fried Oyster Sliders

Pickled Cucumber, Remoulade

Lump Crab Cake

Fresh Mango & Pineapple Salsa, Remoulade, Micros

Crab Cake Slider

Papaya Slaw, Tartare Sauce

DISPLAYS PRICED PER PERSON

Grilled Vegetable Board (VEG/GF)

Zucchini, Squash, Asparagus, Charred Cipollini Onions, Portobello Mushrooms, Chimichurri, Balsamic Glaze

Eclectic Cheese Assortment (VEG/GF)

Crackers, baguette, fruit, berries, nuts, olives, dried fruit, fig jam

Imported & Domestic Meats & Cheeses

Marinated Artichoke, Roasted Red Pepper, Hummus, Olives, Nuts, Honey, Fig Jam, Grapes & Berries, Whole-Grain Mustard, Artisan Crackers, Baguette

Whole Grilled Beef Tenderloin Platter

3 oz per person

Seafood Display (PESC)

Fresh Shucked Oysters on the Half Shell, Old Bay Cocktail Shrimp, Snow Crab Claws, Key Lime Shrimp Ceviche

Beautiful display over ice. Includes assorted accoutrements & crackers: Spicy Cocktail & Mustard Sauce, Horseradish, Seaweed Salad, Fresh Lemon, Hot Sauce, Mignonette.