



Goat Cheese Crostini

Prosecco and basil macerated strawberries, whipped goat cheese, toasted almond, balsamic honey

Beet Cured Salmon Toast

Beet cured salmon, rye toast, pickled red onions, caper lemon aioli

Braised Short Rib Slider

Coffee barbeque braised short rib, avocado, cotija cheese, chipotle crema, pickled onion

Balsamic Bruschetta

Bite sized grilled bread, white balsamic, tomato confit, herbs

Charred Feta Watermelon Skewer

Marinated watermelon, feta, basil, and mint

Drunken Pork Meatballs

Seasoned bite size pork meatballs, topped with marsala sauce and crispy onions

Thai Chili Chicken Skewers

Chicken breast skewers grilled with a lime Thai Chili sauce

Chicken Satay Skewers

Chicken breast with a peanut sambal dipping sauce

Tuna Tar Tar cup

Sesame marinated Sushi grade tuna served on top avocado mash, topped wasabi crema

Mango Scallop Ceviche

Citrus cured scallops, chilis, mango, herbs, and cucumber

Mini Lobster Roll

Butter poached lobster, old bay mayo, served on mini brioche with micro greens

Heirloom Tomato Gazpacho Shooters

Heirloom tomatoes, cucumber, peppers, shallots, topped with chilled crab

Mini Crab Cakes

Maryland lump crab meat served with old bay aioli

French Onion Boule

Caramelized onions, with gruyere cheese

Tomato Bisque Boule

Roasted tomato soup

White Truffle Potato Croquets

Served with chive sour cream

Sweet Corn Shooters

Silken summer corn soup, roasted corn, and micro greens

Classic Pigs in a Blanket

Mini franks served with pickle mustard

Brie & Raspberry Phyllo Star

Multilayers Phyllo dough stuffed with raspberry reduction, and brie

Asparagus and Bell Pepper Arancini

Classic Italian rice balls, with Gruyere cheese, and spicy honey drizzle

Truffle Eggs

Classic deviled eggs with a twist of truffle oil, herbs, and crispy Parmesan

Fig, Fontina and Lavender Triangles

Roasted figs, fontina, lavender wrapped topped fig balsamic reduction

Caprese Salad Skewer

Cherry tomatoes, basil, fresh mozzarella, and balsamic reduction

Crudit  Cups

An assortment of Julienned vegetables, green goddess or roasted pepper hummus, in a small glass

Smoked Beef Brisket Slider

Slow roasted and cherry wood smoked brisket topped with caramelized red onion, BBQ sauce blended with smoked Marciano cherry, served on a mini onion roll



Short Rib w/Bacon

Slow cooked short rib wrapped in bacon

Dates Wrapped in Bacon

Sweet premium dates wrapped in bacon. A traditional tapas dish, perfect as is or served with Romanesco sauce

Georgia Shrimp and Grits Cake

Gulf white shrimp, smoky bacon, Vermont cheddar, roasted Poblano pepper, southern style buttered grits

Goat Cheese & Honey Phyllo Triangle

A creamy blend of goat cheese, accented with honey, hand wrapped in buttery phyllo pastry, and topped with a brown sugar crumble

Wild Mushroom Beggar Purse

Portobello, Cremini, Shiitake, Oyster and Button mushrooms blended with savory seasonings and a hint of brandy in a buttery phyllo purse

Chili Lime Chicken Kabob

Chicken breast marinated in a zesty seasoning blend of chili, lime, and cilantro paired with onions, poblano and red peppers on a skewer

Chicken Quesadilla Cone

Flavorful ground chicken, cheese, cilantro and a southwest spice blend presented in a flour tortilla cone

Citrus Braised Pork Sliders

Citrus braised pork, bacon jam, and house BBQ sauce

Brie Pear and Almond Beggars Purse

Three ingredients that blend so well in a well-designed beggars purse

Cuban Cigar Spring Roll

The traditional flavors of a Cuban sandwich wrapped in crispy spring roll skin. Ham, Pork, Swiss, mustard, tangy dill pickles

Truffle Mac and Cheese Tarts

Imported cheeses, tart shell, truffle essence

Mini Blue Cheese and Bacon Meatballs

Ground veal, pork and sirloin mixed with blue cheese, fresh sage, hint of cinnamon wrapped in Applewood smoked bacon, served on a skewer

Corn Chowder Shooters

Topped with green tomato bruschetta

Roasted Beet Crostini

With goat cheese and honey horseradish sauce

Roasted Butternut Squash and Apple Bruschetta

Topped with mascarpone and hot honey

Candied Apple Pork Belly

Decadent Applewood smoked pork belly and fire-roasted Fuji apples in a rich brown sugar glaze

Vegetable Spring Roll w/Edamame

Carrot top dipping sauce

Roasted Eggplant crostini

Roasted thyme infused eggplant, spread onto a garlic crostini topped with Balsamic glaze

Lobster Mac and Cheese Tart

Buttery lobster tossed with mac and cheese blend served in a tart shell

Chicken Meatball with Spinach, Red Peppers & Fontina Cheese

White wine glaze topped chopped chives

Pear & Roquefort Star

Caramelized pear, blue cheese wrapped in phyllo served with white balsamic glaze

Butternut Squash Demitasse Cups

Topped with pumpkin oil and creme fraiche

Asian Noodle Spoon

Soba noodle in lite peanut sauce served on bamboo spoon

Scallop Wrapped with Prosciutto and Sage

Topped with hot honey drizzle