

# Wedding Menu



## *Hors D'oeuvres*

**Priced per person. Passed or plated.**

- Crab Cake Sliders with tarragon aioli
  - Coconut Shrimp with a sweet chili sauce
  - Thai Chicken Satay with a peanut curry sauce
  - Bacon Wrapped Scallops with a sweet chili sauce
  - Lamb Skewers with a mint yogurt sauce
  - Vermont Maple and Ancho Pepper Beef Skewers
  - Butternut Squash Cakes with a peanut curry sauce
  - Florida Avocado Egg Rolls
  - Reuben Egg Rolls with homemade thousand island
  - Bacon Cheeseburger Egg Roll made with Grass-Fed Beef
  - Butternut Squash Soup Shooters with fried sage
  - Tomato Bisque Soup Shooters with Truffle Grilled Cheese Croutons
  - Conch Fritters
  - Ceviche on wasabi crisps
  - Mini Pork Bahn mi Tacos
  - Mini Mahi Tacos
  - Artisan Cheeses with Assorted Gourmet Crackers and Flatbread
  - Seasonal Fruit Platter with a Yogurt Lime Dip
  - Caramelized Onion and Goat Cheese Tartlets
  - Antipasti Skewers
  - Chicken and Waffle bites with Vermont Maple Syrup and Local Honey Petite Paella Cups with Seared Shrimp
  - Shrimp Cocktail with house made Cocktail Sauce
  - Mini Steak Tacos
  - Grass-fed Burger Sliders
  - Mini Buttermilk Fried Chicken Sliders with balsamic mustard
  - Rosemary and Peppercorn Seared Beef on rye crostini with arugula & horseradish crème-fresh
  - Mini Short-rib Panini: braised short-rib, pickled red-onion, and Munster cheese
- Additional Hors D'oeuvres Options and Dessert Options are available upon request

**LOCAL-HONEST-SEASONAL-STREETFOOD**