



LOCAL-HONEST-SEASONAL-STREETFOOD

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 and 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