



# Menu

## Hors D' Oeuvres

Priced Per Person. Passed or Plated

### Cold

- Ceviche on Wasabi Crisps (2pc pp) \$3.00
- Shrimp Cocktail with House Made Cocktail Sauce (2pc pp) \$3.50
- Artisan Cheeses with Assorted Gourmet Crackers and Flatbreads (2pc pp) \$3.50
- Seasonal Fruit Platter with Yogurt Lime Dip (2pc pp) \$2.75
- Antipasti Skewers (2pc pp) \$2.75

### Hot

- Chicken and Waffle Bites with Vermont Maple Syrup and Local Honey (1pc pp) \$3.00
- Mini Buttermilk Fried Chicken Sliders with Balsamic Mustard (1pc pp) \$3.25
- Thai Chicken Satay with Peanut Curry Sauce (2pc pp) \$3.00
- Lamb Skewers with Mint Yogurt Sauce (2pc pp) \$3.50
- Vermont Maple and Ancho Pepper Beef Skewers (2pc pp) \$3.25
- Bacon Cheeseburger Egg Roll Made with Grass-Fed Beef (2pc pp) \$2.75
- Grass-Fed Burger Sliders (1pc pp) \$4.00
- Reuben Egg Rolls with Homemade Thousand Island (2pc pp) \$2.75
- Mini Steak Tacos (1pc pp) \$3.50
- Mini Pork Bahn Mi Tacos (1pc pp) \$3.25
- Mini Mahi Tacos (1pc pp) \$3.50
- Conch Fritters (2pc pp) \$3.25
- Crab Cake Sliders with Tarragon Aioli (1pc pp) \$3.50
- Coconut Shrimp with Sweet Chili Sauce (2pc pp) \$3.25
- Petite Paella Cups with Seared Shrimp (2cup pp) \$3.50
- Bacon Wrapped Scallops with Sweet Chili Sauce (2pc pp) \$3.50
- Caramelized Onion and Goat Cheese Tartlets (2pc pp) \$2.75
- Butternut Squash Cakes with Peanut Curry Sauce (2pc pp) \$3.00
- Florida Avocado Egg Rolls (2pc pp) \$2.75
- Butternut Squash Soup Shooters with Fried Sage (2pc pp) \$2.75
- Tomato Bisque Soup Shooters with Truffle Grilled Cheese Croutons (2pc pp) \$3.00
- Mini Slow Braised Short Rib Panini (1pc pp) \$3.50
- Rosemary Peppercorn Seared Beef on Rye Crostini w/ Arugula and Horseradish Crème Fresh (2pc pp) \$3.50

(Additional Hors d'oeuvres are Available Upon Request)

\*Does not include Tax

\*\*Key: pc= piece, pp= per person, cup= cup

**LOCAL-HONEST-SEASONAL-STREETFOOD**