

# Menu



## Hors D' Oeuvres

Priced Per Person. Passed or Plated

### Cold

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

### Hot

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

(Additional Hors d'oeuvres are Available Upon Request)

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

**LOCAL-HONEST-SEASONAL-STREETFOOD**