



COCKTAIL HOUR PREMIUM APPETIZERS

PERSIAN CUCUMBER HUMMUS BITES

Cucumber Rounds, Homemade Hummus and Fresh
Dill (Vegan, Gluten Free)

ANTIPASTO SKEWERS

Cherry Tomato, Mozzarella Balls, Italian Salami,
Artichoke, Basil Leaf with Pesto Drizzle



BEEF WELLINGTON BITES

Tenderloin, Flaky Pastry and Mushroom Duxelle
with a Horseradish Cream



SHRIMP CEVICHE CUPS

Homemade Shrimp Ceviche with Salsa Verde,
Garnished with Homemade Tortilla Chip

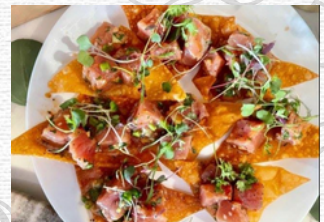
BLACKENED SHRIMP ROUNDS

Avocado Mousse, Lemon Zest on Persian Cucumber
Rounds



CHICKEN CURRY PUFFS

Deliciously Marinated Chicken Curry Baked into
Puff Pastry and Topped with Cilantro Yogurt



AHI TUNA TARTARE

Ahi-Grade Sushi Tuna Prepared by the Best,
Ponzu & Avocado on Crisp Homemade Wonton
Chip (Fan Favorite!)





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TRUFFLE MUSHROOM TARTLETS

Truffled Mushroom Medley in Homemade
Tartlet Topped Fresh Parsley



HEIRLOOM TOMATO BRUSCHETTA

Fresh Basil, Avocado, Balsamic Drizzle

CARNE ASADA STATION

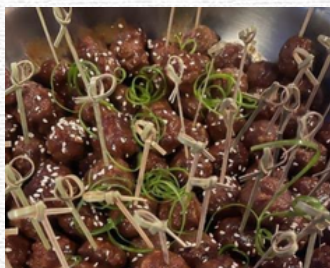
House Marinated Carne Asada, Fresh Tortilla,
Radish, Jalapeno and Homemade Salsa Rioja



HOMEMADE CRABCAKES

Homemade with Mustard Remoulade
OR

Vegan "Crabless" Cakes (Fan Favorite!)



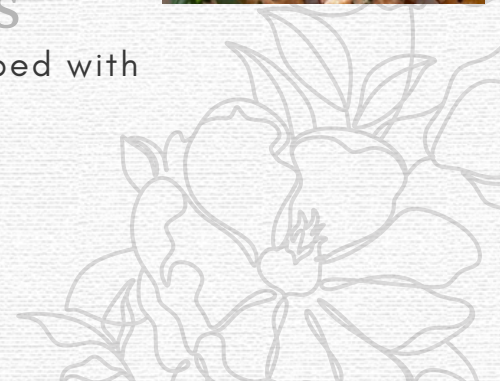
MOROCCAN GLAZED MEATBALLS

Seasoned Beef, Moroccan Spices, Delicious
Pomegranate Sauce



BRULEED FIG BITES

Caramelized and Bruleed Fig Bites Topped with
Gouda and Honey





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PROSCIUTTO AND PEACH FLATBREAD BITES

Grilled Flatbread Topped with Prosciutto,
Arugula, Grilled Peach and Balsamic Glaze

STEAK CROSTINI

Topped with Homemade Chimichurri on Crispy
Baguette

CRUDITE CROSTINI

Medley of Fresh Vegetables Topped with
Garlic Yogurt

SPINACH AND ARTICHOKE STUFFED MUSHROOMS

Baked Spinach and Artichoke in Button Mushrooms
Topped with Crispy Parmesan

SMOKED SALMON CUCUMBER BITES

Cured Salmon, Whipped Cream Cheese on
Cucumber with Dill

BLACKBERRY MELON CAPRESE SKEWERS

Melon Balls, Mozzarella, Fresh Basil, Pesto
Drizzle





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HAMACHI SPOONS

Sushi Cured Hamachi Tuna in a Citrus Ponzu
Marinade, Jalepenos and Cilantro



TOMATO MANCHEGO TARTLETS

Sundried Tomato and Manchego Baked in A
Dijon Sauce in a Homemade Tartlet Shell with
Chives



WATERMELON FETA BITES

Cubed Fresh Watermelon, Creamy Feta Cheese
Whip, Balsamic and Mint

ARTICHOKE BRIE PUFFS

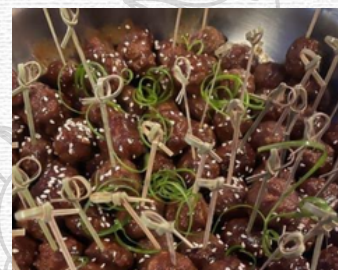
Crispy Puff Pastry Cups, with Delightful Brie
and Artichoke Melt with Asparagus

BACON WRAPPED DATES

Stuffed with Gorgonzola with Maple Glaze

GREEK LAMB MEATBALLS

Ground Lamb Topped with a Mint Yogurt
Drizzle



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SLIDERS

Our fresh sliders require an on-site prep staffmember and heating lamps. Please inquire further for drop-off option

Kalua Pork with Grilled Pineapple,
Lilikoi BBQ Sauce

Grilled Chicken with Pickles,
Tomatoes, Secret Sauce

BBQ Brisket with Caramelized Onion,
Smokey BBQ Sauce

Grilled Salmon with Pickled Red
Onions, Dill Aioli



GRAZING APPETIZERS



These Hors d'ouervres are perfect for
grazing
Priced by platter or dozen

Mini cocktail plates and appetizer bamboo
boats available for purchase

CHARCUTERIE BOARD

Assortment of cheese, cured meats, nuts, and
crackers

MEDITERANEAN MEZZE PLATTER(VEGAN)

Coastal Inspired Mezze with Sundried Tomato
Hummus, Grilled Seasonal Veggies, Homemade
Pita

SEASONAL BURRATA BOARD

Fresh Creamy Burrata and Vibrant Fruit Medley
with Crackers

BUILD YOUR OWN BRUSCHETTA(VEGAN)

Guests craft mini bruschetta from fresh
toppings such as diced tomatoes, fresh
basil, balsamic glaze. Drop-off arrives
with bruschetta and toppings on side
with serving utensils

