

- PASSED HOR'DEURVE -
choose 5 for \$15/guest/hour
add additional items starting \$3 each

ON THE COLD SIDE

Honey Truffle Ricotta – crostini, chili flakes, chive

Burrata and Tomato Tartlets – basil, balsamic reduction

Deviled Eggs – everything crunch, bacon bits, chive

Harissa Spiced Hummus – roasted red peppers, pita toast points or cucumber slices

Scallop Ceviche – bell peppers, red onion, cilantro, lime juice +1

Tuna Tartare – crispy wonton, fresno chilis, ponzu, spicy aioli +1

Seared Tuna Skewer – pickled cucumber, soy glaze, sesame seed +1

Lump Crab Salad Cups – lemon, scallion, cucumber cups, curry aioli +4

Lobster Salad Tarts – tarragon aioli, corn, shallots, lemon +5

Cheese Board – not passed +7

Cured Meat Platter – not passed +7

ON THE HOT SIDE

Farmers Burger Sliders – spiced tomato chutney, mint, cilantro

S&B Burger Sliders – red onion jam, gruyere, smoked tomato aioli, house pickles

“Chicken Pot Pie” Grilled Cheese – slow roasted chicken, fontina, ale dipping gravy

Seared Filet Mignon Crostini – horseradish crema, chive

Grandmas Mini Meatballs – Italian style seasoning, marinara, parmesan

Mushroom Quesadilla – Wild mushroom mix, cheddar, Chipotle lime crema

Mini Quiche Tartlets – chopped mushrooms, caramelized shallots, fresh herbs

Kobe Beef Pigs in a Blanket – puff pastry, ketchup

Grilled Oysters – sweet and sour chili bbq butter +1

Mini Crispy Lump Crab Cakes – house made chunky tartar sauce +3

Grilled Shrimp Skewers – Cajun spice +3

Fried Korean Rock Shrimp – gochujang aioli +4