

Hors D'Oeuvres

SERVING DELICIOUS STARTERS

Signature Bites

most requested ~

Pancetta Crisps (gf) • whipped goat cheese, fresh thyme, pear, and Texas honey

Spinach Artichoke Tartlets (v) • sweet and smoky tomato jam

Truffled Mac and Cheese (v) • herb-battered panko breadcrumbs in tasting spoons or petite bowls

Warm Brie Phyllo Kisses (v) • seasonal jam

Mini Curry Bowls (vg) • coconut red curry vegetables over jasmine rice

Herb-Grilled Shrimp (gf) • extra virgin olive oil, sun-dried tomatoes, torn basil, and toasted pine nuts

Black Sesame Seared Tuna (p) • crispy wontons with wasabi aioli

Beef Tenderloin Canapés • grilled crostini, house-made boursin, caramelized onions, and red pepper aioli

Pulled Pork on Griddled Jalapeño Corn Cakes • green onion coulis

Petite Duck Confit Tacos • gruyère, caramelized shallots, and pear mostarda



a la carte events
& catering



Vegetarian & Vegan

something for everyone ~

Smoked Mozzarella Fritters (v) • spicy tomato sauce

Portobello "Cappuccinos" (v, gf) • creamy wild mushroom bisque and black truffle froth in a mini mug

Petite Frites in Bamboo Cones (v, gf) • truffle oil, fresh rosemary, and shredded parmesan

Sweet Potato Fries in Bamboo Cones (vg, gf) • curry spice and charred scallion aioli

Tomato Basil Soup Shooters (v, gf) • paired with mini grilled cheese dippers (v, not gf)

Sweet and Spicy Roasted Pepitas (vg) • in petite cones

Caprese Bites (v) • fresh mozzarella pearls, diced tomatoes, basil, and balsamic reduction in tiny edible baskets

Fried Ravioli (v) • creamy pesto dipping sauce

Crispy Polenta Diamonds (v, gf) • sweet gorgonzola, mascarpone, and crushed roasted hazelnuts

Charred Corn Salad Spoons (vg, gf) • diced avocado, black beans, jicama, lime vinaigrette, and toasted cumin

Poultry

from simple to sophisticated ~

Chicken and Waffles Cones • a choice of buffalo, Nashville hot, or honey butter panko fried chicken, served atop buttered potato puree

BBQ Chicken Flatbread • sautéed pancetta, fresh cilantro

Curried Chicken Salad • fried plantain chips, sweet and spicy mango chutney

Bacon-Wrapped Grilled Quail (df) • with a jalapeño sliver and glazed apricot jam

Seared Duck Breast Canapés (df) • grilled crostini, blackberry balsamic reduction, and fresh rosemary

Smoked Duck Breast (gf) • goat cheese polenta cake, tart cherry syrup

Duck Confit Tartlets • spiced apple butter, sautéed wild mushrooms, and shallots



from the land

Beef & Lamb

hearty and elegant ~

Slow Roasted Beef Cheek • tiny buttermilk biscuits, red wine-horseradish aioli, and fresh tarragon

Petite Crispy Tacos Served on Carved Limes (gf) • seasoned ground beef, shredded lettuce, diced tomatoes, queso fresco, and lime crema

Lamb Lollipops (gf) • butter-basted, served with Spanish romesco or fresh mint pesto

Beef Skewers • choice of...

Saucy Korean BBQ – Sichuan smashed cucumber salad

Sesame, Ginger, and Garlic-Marinated – scallions and peanut dipping sauce (gf)

Chilean Style – smoky chimichurri sauce (gf)

Sliders (passed size) • choice of...

Beef – English cotswold cheese, lettuce, dijonaise

Lamb – Greek seasonings, sliced cucumber, and tzatziki

Roasted Leg of Lamb Canapés • toasted baguette, mint creme fraiche, and microgreens



Chicken Skewers • choice of...

Ginger and Lemongrass-Marinated – sweet chili glaze and shredded Thai basil (gf)

Hoisin Glazed – peanut-cilantro crumble

Rosemary-Marinated – lemon garlic aioli (gf)

Caribbean Jerk – pineapple salsa (gf)

Garlic and Herb-Marinated – grilled lemon vinaigrette (gf)





Pork

crowd pleasers ~

Roasted Tamari Glazed Pork Wontons • minced candied ginger, black sesame seeds, and micro cilantro

Pork Belly Bao • Momofuku-inspired glazed pork belly, pickled carrots, and cucumbers

Sweet and Spicy Thick-Cut Bacon (gf, df) • dark brown sugar, cayenne, and cracked black pepper

Slow-Roasted Pulled Pork • serving style of...

Sliders – traditional bbq or Texas peach bbq sauce with creamy cabbage slaw

Tiny Buttermilk Biscuits – blackberry coulis

Skewers • choice of...

Cantonese Style-Marinated Pork (gf, df) – five-spice, honey, and pineapple

Mediterranean-Marinated Pork Souvlaki – sliced red onions, pita, Greek yogurt sauce

Seafood

decadent delights ~

Crunchy Coconut Shrimp • piña colada or spicy orange marmalade dipping sauce

Southern Shrimp Hush Puppies • lemony tartar sauce

Italian-Style Grilled Shrimp (df) • torn herbs, sun-dried tomatoes, toasted pine nuts, and extra virgin olive oil

Cajun Crab Balls • New Orleans-style remoulade and lemon wedges

Crab and Corn Chowder Shooters • blue cornbread crumble

Creole Canapés • chilled crab, whole grain mustard, mayonnaise, lemon, and chives

Spicy Tuna in Edible Black Sesame Cones (df) • diced avocado, toasted sesame oil, and shichimi togarashi

Mini Lobster Rolls • east-coast style, with snipped chives

Blackened Mahi Sliders (passed size) • shredded red cabbage and key lime aioli

Seared Scallops • brown butter, crushed coriander, and blood orange

Smoked Salmon • petite profiteroles filled with smoked salmon mousse

allergy key -

(v) - vegan

(df) - dairy free

(p) - pescatarian

(vg) - vegetarian

(gf) - gluten free

