

# Catering Menu



## HORS D'OEUVRES

### VEGETARIAN

VEGGIE BURGER Black bean slider, bbq, pickled pink onion, microgreen  
BRUSCHETTA Heirloom tomato, basil on garlic bread crostini  
BUTTERNUT SQUASH CROSTINI Roasted squash, pumpkin spice, candied walnuts, lemon ricotta  
VEGGIE SUSHI ROLL · VEGAN · GF Marinated tofu, carrot, cucumber, nori, coconut wasabi  
WATERMELON CAPRESE · GF Watermelon, mozzarella, mint, balsamic  
BRUSSEL SPROUTS SKEWERS Roasted brussel sprouts with onion jam  
ENDIVE BOATS with golden beet salad, pistachio, feta, arugula  
ARUGULA TOMATO PIZZA · VEGAN Sun-dried tomato flatbread, arugula, balsamic glaze  
SWEET CORN QUESADILLAS Goat cheese, roasted corn, poblano pepper, microgreen, crema

### MEAT

BBQ BAO Sweet bbq pork, pickled carrot, cucumber, sriracha mayo (+\$5 pp)  
KIMCHI CHICKEN SALAD · GF Spicy kimchi slaw, shredded chicken on a rice crisp  
CLASSIC CHEESEBURGER SLIDER Beef, cheddar, pickle, ketchup  
CRISPY CHICKEN SLIDER Crispy-fried chicken, cabbage apple slaw, pickle  
MANCHEGO BITES with bacon jam  
ROAST BEEF CROSTINI with horseradish cream

### SEAFOOD

MINI LOBSTER ROLLS New England lobster, bibb lettuce, brioche (+\$10 pp)  
CLASSIC LOX Smoked salmon, dill creme fraiche & capers on blini (+\$10 pp)  
CRABCAKE BITES Lump crab, spicy remolade, lemon, dill (+\$5pp)  
CRAB SALAD CUPS · GF Lump crab, avocado, lemon aioli on bibb lettuce (+\$5pp)

### SWEETS / SNACKS

LEMON TARTLETS Lemon custard in a light pastry shell  
COCONUT BITES Coconut, almond, maple  
CHOCOLATE TRUFFLES Assorted light and dark  
ASSORTED MACARONS Raspberry, Pistachio, Vanilla

