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SOCIAL

Hors d' Oeuvre

Our Hors d' Oeuvre menu is a small snapshot of our appetizer offering for an afternoon or evening event seeking lighter faire.

SELECTIONS

Char-Grilled Artichoke Bruschetta

With spinach goat cheese spread and grilled artichokes.

Filet Crostini

Tender beef, caramelized onion, maytag blue cheese, and a dollop of horseradish crème.

Seared Ahi Tuna Edible Spoon

With sriracha aioli and tobiko caviar on a wasabi sesame edible spoon.

Shrimp and Avocado Endive Salad

With fresh lime, scallions, jalapeño chili, and a touch of fleur de sel.

Petite Crab Cake

With mango relish.

Chocolate Truffles

Cheese and Charcuterie Board

With seasonal artisan baguette.

Grilled Vegetables and Crudité

With chipotle ranch dressing with hummus.

Tomato and Feta Bruschetta

With basil, olive oil, salt and pepper served with pita and seasonal artisan baguette.

Mini Cannoli

House made with sweetened ricotta and chocolate chips.

Mini Strawberry Curd Tartlets

Seasonal Brie en Croute

Puff pastry wrapped wheel of French brie stuffed with seasonal ingredients and served with seasonal baguette.

Rum-Marinated Pork Sliders

With grilled pineapple and bourbon smoked pepper bacon on a sweet Hawaiian roll.

Coconut Crusted Chicken Edible Spoon

With mango puree on a five spice edible spoon.

Stuffed Baby Bellas

Florentine-style stuffed mushrooms with onions, garlic, fresh herbs, and spinach topped with parmesan.

Gelato Float Station

Classic root beer floats get a twist with this customizable float station offering coke, diet coke, orange soda, and a variety of locally sourced gelatos.

