



Appetizer Menu

Spring Rolls

Steak Dinner Spring rolls, blue cheese
Chicken Parmesan, Marinara
Chicken, Bacon, Ranch
BBQ Pulled Pork and Mac and Cheese
Apple Pie Spring Roll
Peach Cobbler Spring Roll
Tex Mex Chicken, Avocado Ranch
Sausage, Egg and Cheese Breakfast Egg Roll

Sliders

Pulled Pork Sliders with Apple Slaw
Goat Cheese sliders with Seasonal Jam
Bourbon Braised Short rib Slider, Onion Jam
BBQ Bacon Cheeseburger Sliders
Wagyu Beef Slider, Black Truffle Shavings,
Aged Cheddar

Street Taco's

Pork Belly Street Taco, carrot nectar, crispy
brussel leaves, soy glaze

International

Pea and Potato Curry Samosa with mango
chutney, cilantro
Tulip Wings with citrus soy glaze, green
onion(flat and drum)
Mini Pulled Chicken Burritos, rice, beans,
chipotle cream
Bacon wrapped, chorizo stuffed Dates
Mexican Elote Cups, Sweet and Spicy
Black Bean and Cheese Taquitos with Avocado
Ranch

Miso Marinated Black Cod, Butter Lettuce,
Garlic Chips, Confit Tomato's

New Zealand Lamb Lollipops with
Muhammara and Citrus Yogurt

Spanish Soffritto, Oven Dried Tomato, PEI
Muscles, leeks, chorizo

Indonesian Peanut Noodle Chicken Bowls

Mini Cuban Sandwiches

Chef's Specials

Mini Chicken and Sweet Potato Waffle,
Bourbon maple syrup

Grilled Peach and Duck Pastrami Crostini,
Blood Orange Aioli

Farm Fresh Egg Custard, Portuguese Chorizo
and Black Truffle Ragout, Chive Chip,
Parmesan Espuma

Fresno Corm Milk Panna Cotta, Maine
Lobster, Pickled Onion, Mango, Tarragon
Foam

Crispy Tempura Nantucket Shrimp, Roast
Cauliflower and Apple Slaw, Cauliflower
Puree, Curry oil

Grilled Sweet Corn Bisque- Jumbo lump crab,
Fresno Chili oil

Butternut Squash Soup Shooters with
Balsamic and Apple

Raw Blue Point Oyster with Deconstructed
Mignonette Caviar

Chicken Liver Mousse, Tiny Pickles, Warm
Biscuits, Local Honey-(20 min)

Fontina and Onion Jam filled Agnolotti,
Humboldt Fog, Brown Butter Jus

For More info:
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Prices Subject to Change
Custom Menus Available
18% Gratuity on Large Events



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Classic American Fare

BBQ St Louis Ribs

Smoked Chicken Wings

Cheese Garlic Herb stuffed Mushrooms

Tomato, Mozzarella Bruschetta with blood orange balsamic syrup

Arugula Pesto, Mozzarella, roasted tomato Bruschetta, Pomegranate molasses

Spinach and Artichoke Puff Pastries

Mini Grilled Cheese and tomato soup shooters

Fig Jam and Blue cheese Crostini

Smoked Salmon Deviled Eggs with Dill

Cucumber Tea Sandwiches

Waldorf Chicken Salad Canapes

Stationed Appetizers

Sheppard's Pie, rosemary mash, Parmesan, ground beef, vegetables, gravy

Italian Meatballs in tomato sauce

Chefs Selection Meat and Cheese Board with artisan crackers, bread fruit garnishes

Custom Hummus and Vegetable Platter

Hanging Candied Bacon and Scallops board with green onions and red onion marmalade

Caesar Salad Cups

Lobster Mac and Cheese, fresh lobster, truffle, blue cheese, Parmesan, jack cheeses, fine herbs (serves 25)

Heirloom Tomato Salad, Fried Okra, Bacon, Black Eye Peas, Chive Aioli (Serves 12)

"Dragons Breath" Liquid Nitrogen Fruit Cereal, Assorted Dipping Sauces (limit 50)

****The appetizers above are examples of things we do We can Customize appetizers to meet any need or if you have your own idea you would like us to execute please let us know, Desserts are available upon request as well.****

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