

# Passed Hors d'oeuvres + Market Table -

**\$60 per guest**

Select six hors d'oeuvres from list below as well as market table

## Land

- Peppered Beef Tenderloin + Melted Onion Confit + Boursin Spread Crostini
- Steak Frites + Potato Gaufrette + Horseradish Creme Fraiche - gf
- Short Rib Tostone + Chimichurri + Pickled Red Onion + Fried Plantain Tostone - gf
- Beef Short Rib Mini Tacos + Pickled Asian Cabbage Slaw + Cilantro - gf
- Prosciutto + Brie + Apricot & Thyme Jam Crostini
- Espresso BBQ Pulled Pork Slider + Apple & Fennel Slaw + Potato Roll - df
- Mini Reuben Corned Beef + Swiss Cheese + Sauerkraut + Russian Dressing + Rye Bread
- Bacon & Kimchi Arancini Balls + Sriracha Aioli

## Air

- Asian Chicken Sliders + Sriracha Aioli + Avocado Mash + Brioche - df
- Five Spice Duck Confit Tostada + Jicama & Mango Slaw - gf/df
- Za'atar Chicken Brochette + Crazy Red Pepper & Feta Tzatziki - gf

## Sea

- Smoked Salmon Pizzetta + Creme Fraiche + Microgreens
- Smoked Salmon Crostini + Green Goddess Crema + Cucumber + Radish + Dill + Pumpnickel Ficelle
- Brazilian Adobo Spiced Tuna + Avocado & Mango Salsa + Plantain Chip - gf/df
- *Tuna Crudo + Belgian Endive + Cucumber + Capers + Lemon + Red Pepper Flake - gf/df*
- Lump Crab Cake + Chipotle Aioli + Avocado Crema
- Tuna Tartare Cannoli + Avocado Mousse
- Honey Chipotle Shrimp + Avocado Mash + Cucumber -gf/df
- Coconut Shrimp Bao Bun + Cabbage Slaw + Sriracha Aioli

## Soil

- Pickled Golden Beet Tartare + Whipped Herb Goat Cheese Mousse + Endive Spear - v/gf
- French Onion Dumplings + Cipollini Onion Agrodulce
- Wild Mushroom + Caramelized Onion + Goat Cheese Tartlet
- Mini Stuffed Fingerling Potato + Applewood Smoked Bacon + Creme Fraiche + Chives - gf
- Vietnamese Crudite Rice Paper Spring Rolls + Miso Dressing - vg/gf

## Market Table

selection of artisanal cheese fresh & dried fruit +  
roasted salted nuts + marinated olives + fancy cut  
crudites + seasonal spreads + fresh breads +  
crackers + breadsticks