

# CANAPÉS & HORS D'OEUVRES

## VEGETARIAN

Chilled Ratatouille,  
Zucchini Round

Brunoise of Seasonal Vegetable,  
Minted Pea Puree Tartlet

Cucumber & Watermelon  
Carpaccio

Tomato, Chevre,  
Arugula Crostini

Bamboo Steamed Bliss Potato,  
Ricotta, Pomegranate

Golden Squash Cup,  
English Pea Salad

Stone Ground Grit Crouton,  
Pimento Cheese Whip

## SEAFOOD

Crispy Polenta & Shrimp

Jumbo Lump Crab Cake,  
Spicy Tartar Sauce

Miniature Maine Lobster Rolls

Pepper Crusted Tuna, Tomato Jam

Asian Shrimp Skewers,  
Cashew Vinaigrette

Local Lump Crab Croquettes,  
Sweet Onion Marmalade

Smoked Local Whitefish Tartlet

Roasted Onion & Lobster  
Salad Lollipops

Shrimp & Crab with  
Pastry & Curry

Bamboo Steamed Potato with Caviar

Chilled Tuna Tartlet,  
Wasabi Mayo & Tobiko

## CHICKEN

Grilled Chicken Satay,  
Peanut Sauce & Pomegranate

Roasted Chicken Meatball Skewers,  
Papaya Glaze

Cochin Chicken Mousse Tartlet,  
Berry Soubise

Roasted Chicken & Polenta,  
Cranberry Chutney

Chicken & Collard Greens Tartlet,  
Creamed Corn Compote

Southern Chicken Fry Tartlet,  
Sweet Corn Compote

Roasted Chicken & Kale Dumplings,  
Soy Sauce

Cochin Chicken Biscuits,  
Dressing & Apple Glaze

## BEEF | PORK | GAME

Beef Tartare Tartlet,  
Peppered Jam

Crispy Pork Satay,  
Compressed Melon

Colorado Lamb Satay,  
Citrus Confit

Southern Pork Meatball,  
Meyer Lemon Glaze

Crispy Duck Confit Crouton,  
Lingonberry Jam

Roasted Tenderloin with  
Wild Mushroom & Shallot Crisp

Roasted Quail Breast,  
Tapenade & Sesame

Grade A Foie Gras Mousse en Croute

Roasted Squab, Blistered Grapes

Muscovy Duck Pate,  
Croutons & Caramelized Shallots

*All pricing subject to 24% service charge and 7% sales tax.*