



HORS D'OEUVRES

LAND

GRILLED CHEESE BURGER

Double Stack Grilled Cheese Sandwich with a House made Beef Burger Patty, Caramelized Onions + Micros

DUCK CREPE

Sriracha Pearls and Lemon Sauce with Chive

SEA

RICE PAPER BITE

Shrimp with Thai Chili, Black Sesame Seeds + Scallions

FRIED OYSTER + CITRUS CREAM

CHOICE OF:

Sriracha, Pina Colada or Passion Fruit Pearls

VEGETARIAN | VEGAN

CRISPY ASIAN TOFU

Blistered Shishito and GF Teriyaki Glaze

VEGAN CEVICHE

Sesame Seeds and Radish in Endive Cup















STATIONS

GRAZING

Prosciutto, Mortadella with Pistachios and Coppa Cured Meats
Crusty Italian Bread, Rustic Crostini and Crackers
Shrimp Cocktail with Horseradish Cocktail Sauce
Assorted Sushi to include Salmon, Tuna and Vegetable
Accompaniments of: Stuffed Peppadew Peppers with Boursin Cheese, Marinated Olives, Seasonal Preserves, Almonds and Pistachios

SMALL PLATES

CHOICES OF 3 MAINS:

Chicken with Garlic and Herbs Citrus Zest Salmon Lemon Butter Shrimp Hanger Steak with Smoky Chili or Chimichurri Sauce

Seasonal Farmers Market Fresh and Dried Fruits

Fourme D'Ambert Blue Cheese, Fresh Mozzarella, Asiago, Smoked Gouda

CHOICE OF 2 SIDES:

Tri-Color Carrots Broccolini Sauteed Spinach Roasted Potato Potato Mash

