

# Hors D'oeuvres & Lunch Package

20 Guest Minimum, \$45/guest

## Hors D'oeuvres Options

Select 2 Hors D'oeuvres

### Vegetarian

#### Golden Beet Slice

Red beet stain, goat cheese, dill, beet chip.

#### Tomato, Fresh Mozzarella, Basil

Bamboo stick, balsamic reduction, olive oil.

#### Spinach Feta Pies

Phyllo, oregano, onions, tzatziki sauce.

#### Bruschetta

Tomato basil, butternut squash caramelized onion parmesan, mushroom truffle.

#### Indian Samosa

Potato, green pea, carrot, curry filling. Chickpea crust, spicy mango chutney.

### Meat

#### Leg of lamb

Thyme, red wine, onion gravy, corn chip cup.

#### BBQ chicken

Roasted tomato, apple cider vinegar, smoked paprika. Yellow corn chip cup.

#### Duck confit

Italian pesto, toasted pine nut crumble. Endive leaf or crostini.

#### Pigs in Blanket

Grass fed beef sausage, organic puff pastry. Grain mustard dip.

### Seafood

#### Tuna tartare

Soy sauce, avocado, ginger, wasabi, crumbled seaweed snack in a corn chip cup.

#### Cajun shrimp

Jerk seasoning, spicy aioli.

#### Jumbo shrimp

Celery seed saltwater brine, spicy cocktail sauce.

#### Poke cup

Sushi tuna, shallots, tomato, sweet potato, edible flowers in a corn chip cup.

### Dessert

#### Chocolate Truffle

Guests will not know these are vegan, our specialty.

#### French Cream Puffs

Assorted flavors, fillings, and toppings.

#### Fresh Fruit Kebab

Seasonal fruits, honey, bee pollen, edible flowers.

#### Fruit Crumble

Seasonal varieties, granola brown sugar crumble.

#### Cake Pop

Chocolate, vanilla, or red velvet.

#### Chocolate Torte

Passionfruit glaze, pop rocks.

## **Sandwich Options**

*Select up to 3 Options*

### **Pulled Pork**

*Chipotle aioli, lime pickled onions, cilantro, on a brioche bun.*

### **Prime Rib**

*24-hour prime rib roast, caramelized onions and sauerkraut, horseradish sauce, on a pretzel roll.*

### **Steak Sandwich**

*Filet mignon, mustard sauce, bibb lettuce, onions, tomatoes, grass fed butter, on sourdough bread.*

### **Chicken Breast**

*Sous vide chicken, pesto, arugula, yellow tomato, garlic aioli, on a baguette.*

### **The Veganator**

*Slow cooked portobello caps, roasted tomatoes, pickled onions, sprouts, avocado, hummus, vegan aioli, on focaccia.*

### **Tuna Salad**

*Sushi grade tuna, bibb, tomato, onion, mustard, on rye.*

### **Porchetta**

*Herbed compound butter, on rosemary focaccia.*

### **Chicken Salad**

*Oven roasted whole chicken, Bibb lettuce, lemon butter herb aioli, on rosemary sourdough.*

### **Smoked Salmon**

*Whipped chive cream cheese, tomato, red onion, caper, dill, lemon, on pumpernickel bread.*