

## Cocktail Party Hors d' Oeuvres Catering Menu

### Hot

#### **Burger Sliders**

Marbled Bleu Cheese, Bacon Jam, Arugula

#### **Chicken & Waffles**

Sriracha Maple Syrup

#### **Street Corn Fritters**

Queso Fresco, Cilantro, Chipotle Aioli

#### **Nashville Hot Chicken Slider**

Nashville Sauce, Pickle, Buttermilk Biscuit

#### **Mini Crab Cakes**

Kimchi Aioli, Scallion

#### **Lamb Spiedini**

Cucumber Tzatziki Sauce, Feta

#### **Korean Fried Chicken Lollypop**

Sesame, Scallion

#### **Bang Bang Shrimp**

Sweet Thai Chili Sauce

#### **Chicken Fried Ribs**

Buttermilk Breading

### Rentals & Service

Additional charges will be applied for rentals and service.

Chef - \$500

Chef Assistant - \$400

Captain - \$70 per hour

Server - \$50 per hour

Bartender - \$50 per hour



### Cold

#### **Lobster Salad Slider**

Lobster Salad, Toasted Buttered Brioche Bun

#### **Tuna Poke Bowl**

Tuna, Pineapple, Cucumber, Ponzu, Spicy Mayo, Scallion, Tobiko, Furikake

#### **Beet & Bleu Cheese Bruschetta**

Crostini, Orange Citrus Vinaigrette

#### **Deviled Eggs**

Bacon Bourbon Jam, Whole Mustard Seeds

#### **Watermelon Feta**

Balsamic Glaze, Arugula

#### **Mini Crudite**

Fresh Veggies, Hummus

#### **Seasonal Toasts**

Whipped Ricotta, Peaches, Citrus Honey

#### **Spicy Peanut Noodles**

Fermented Black Beans, Chili Oil, Scallion, Peanuts