



HORS D'OEUVRES

WINTER MENU

MINIMUM ORDER OF 20 PER OPTION(S) SELECTED

APPLE CROSTINIS

**CARAMELIZED ONIONS / APPLES
RICOTTA / THYME**

(VEGAN OPTION)

MEATBALL BITES

**CHICKEN JALAPEÑO / CRANBERRY
GLAZED**

(GF)

SHROOM TARTINE

**BALSAMIC ROASTED MUSHROOMS
HERB CHEVRE / THYME**

(VEGAN OPTION)

BEET BITES

**CHIVE CREAM CHEESE / ARUGULA
WALNUTS**

(GF)

BUTTERNUT SKEWERS

ITALIAN SAUSAGE / MAPLE SAGE

(GF. VEGAN OPTION)

(GF)

STUFFED DATES

HERBED CHEVRE

(GF)

PEAR TART

FETA / HONEY

LAMB POPS

MOROCCAN SPICED / GREEK YOGURT SAUCE

(GF)

TINGA TOSTADAS

AVOCADO / CABBAGE SLAW

(GF)

SPICY AHI TUNA BITES

AVOCADO / WONTON

(VEGAN OPTION)

CHARCUTERIE CONES

CURED MEAT / CHEESE / FRUIT / NUTS

GOUGERES

HERB FRENCH CHEESE PUFFS

SOUP SHOOTERS

BUTTERNUT SQUASH / PEPITAS

(GF)

STEAK CROSTINI

BLUE CHEESE / BALSAMIC REDUCTION

WINTER TART

LEEK / MUSHROOMS

PARMESAN CREAM FILLING

FENNEL ARANCINI

LEMON GARLIC AIOLI

DEVILED EGGS

LEMON GARLIC AIOLI

(GF)

DESSERT OPTIONS

MOUSSE

CHOCOLATE / FLEUR DE SEL

(GF . VEGAN OPTION)

LEMON CREME BRÛLÉE

LEMON CUSTARD WITH CARAMELIZED SUGAR

(GF)

TIRAMISU

LADY FINGERS / ESPRESSO / MASCARPONE

AFFOGATO MOUSSE

ESPRESSO INFUSED CHOCOLATE MOUSSE

(GF)

ORANGE THYME CAKE

CITRUS GLAZE & CANDIED ORANGES