

Hors d'oeuvre Menu

choose 3-5 hors d'oeuvres for a cocktail reception

Truffle Potato Croquette parmesan, garlic aioli	\$2.75
Buffalo Quinoa Bites house made hot sauce (g.f./v.)	\$2.75
Macaroni & Cheese Bites pickled pepper aioli	\$3.00
Vietnamese Fresh Roll peanut sauce (v./g.f.)	\$3.00
Quinoa Cakes pickled pepper, grainy mustard (v./g.f.)	\$3.75
Crispy Spring Roll sweet chili sauce	\$3.00
Ahi Tuna Poké pickled seaweed, crispy wonton	\$4.00
Smoked Salmon Crostini fried capers, whipped crème fraîche	\$4.00
Crab Cake red pepper, shallot, lemon, old bay aioli	\$4.75
Pretzel Bites grainy mustard sauce	\$2.75
Curry Marinated Chicken Satay cumin yogurt sauce (g.f.)	\$3.00
Beer Battered Shrimp house-made hot sauce	\$4.00
Crispy Fried Risotto Cake smoked tomato aioli	\$3.25
Chorizo & Potato Empanadas romesco sauce	\$3.25
Spinach Pakora green curry chutney (v./g.f.)	\$2.75
Kielbasa & Pineapple Skewer Hawaiian glaze (g.f.)	\$4.25
Garlic Chicken Skewer sweet chili glaze (g.f.)	\$4.00
Mini Corn Dogs yellow mustard	\$3.50
Pork Hum Bao hoisin sauce	\$4.00
Oyster Mushroom Hum Bao hoisin sauce	\$4.00
Pork Belly Sliders jalapeno aioli, roasted pineapple	\$4.50
Braised Beef Slider horseradish aioli, pickled onion	\$4.50
Beef Burger Slider bacon onion jam, garlic aioli	\$4.50
Fried Chicken Slider secret sauce, pickle	\$4.50
BBQ Mushroom Slider caramelized onion, pickles	\$4.25
Korean Fried Chicken Bites gochujang glaze	\$3.75
Take-Out Style Sesame Noodles pickled cucumber, garlic, ginger (v.)	\$3.00
Mini Fried Chicken & Waffles wildflower honey	\$4.00
Ham Croquettes smoked paprika aioli	\$3.75
Mini Baked Potatoes crème fraîche, chives, bacon (a.f.)	\$3.00