

CATERING MENUS

HORS D' OEUVRES

[COLD / PASS]

- ✘ Coconut ceviche with plantain chips // \$8.5
- ✘ Smoked Scottish salmon on brioche toast // \$7.5
- ✘ Gulf shrimp cocktail // \$9.5
- ✘ Marinated jumbo lumb crabmeat salad // \$9.5
- ✘ Tomato basil crostini // \$4.5
- ✘ Maytag Blue Cheese, Belgian endive & walnuts // \$5.5
- ✘ Spicy tuna tartar on crisp wontons // \$8.5
- ✘ Goat cheese mousse with ratatouille // \$5
- ✘ Gougers with salmon mousse & smoked paprika // \$6
- ✘ Caviar & new potatoes // \$12
- ✘ Mini -lobster roll // \$10.5

[HOT / PASS]

- ✘ Beef short ribs tartlets // \$9.5
- ✘ Mini pork BBQ sandwich with cider sauce // \$6
- ✘ Arepas with carnitas & smoked tomatillo // \$6.5
- ✘ Crab cakes with spicy guacamole // \$9
- ✘ Fried Gulf Shrimp with red chile aioli // \$9.5
- ✘ Mini hamburgers // \$7.5
- ✘ Mushroom risotto fritters // \$7
- ✘ Smoked quail skewers with mustard vinaigrette // \$9.5
- ✘ Grilled flatbread with caramelized onions, bacon & crème fraiche // \$5
- ✘ Tortilla Soup served in espresso shots // \$4.5
- ✘ Pulled rotisserie chicken with crisp corn tortillas // \$5.5
- ✘ Fried oysters with green tomatoes & remoulade // \$9.5
- ✘ Johnny cakes with duck & sage // \$7

[SWEETS]

- ✘ Mini Dessert Sampler (mini pecan pie +mini lemon tart + passion fruit chocolate tart)// \$8.5
- ✘ Chocolate éclair// \$5.5
- ✘ Home-made cookies // \$5

PRICES ARE BASED PER PERSON// exclusive of tax & gratuity