



SAVOR • CELEBRATE • REPEAT

Canapés

Cocktail reception

Hors d'oeuvres

(Choose a combination of any 8)

Minimum 10 ppl

Seafood

Smoked Salmon Roulade / sliced smoked salmon/ fresh cucumbers/ creme fraiche/ chives

Shrimp Cocktail / chilled key west shrimp/ spicy tropical cocktail sauce

Seafood Ceviche / fresh local seafood/ passionfruit & lime marinade/ pickled onions/ cilantro

Tuna tartare/ fresh hand chopped ahi tuna/ tamari/ sesame oil/ furikake seasoning

Lump Crab Cake / fluffy baked maryland style crab cakes/ remoulade

Crab Gougeres / baked pastry puffs/ crab meat/ bechamel

Maine Lobster Taco / mini corn crisp tacos/ chilled maine lobster/ pico de gallo/ fresh lime/ avocado crema/ micro cilantro

Poultry

Moroccan “Briwattes” / shredded braised lemon chicken/ brick pastry/ preserved lemon

“Faux” Gras Mousse / whipped chicken liver mousse/ toasted brioche/ truffle balsamic jam

Duck Confit Taco / slow braised duck legs/ pickled shallots and cucumbers/ hoisin glaze

Steamed Chicken Gyoza / ground chicken/ scallions/fresh ginger/ dumpling wrap/ ponzu sauce

Chicken Quiches / baked mini tartelettes/ pulled chicken / mushrooms/ spinach/ goat cheese

Meats

Wagyu Sliders / beef sliders/ red wine braised onions/ blue cheese/ handmade buns

Figs & Prosciutto / blue cheese stuffed figs wrapped in prosciutto/ balsamic glaze

Short Rib Quesadilla / slow braised juicy short rib/ onion jam/ sour cream/ aged white cheddar

Saffiani

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Vegetarian

Gazpacho shooters / chilled fresh tomato soup/cucumbers/onions/ celery/ peppers/ sherry vinegar/ micro cilantro

Mixed Vegetable Temaki / julienne vegetables/ tamari glaze

Mushroom Arancini / carnaroli risotto balls/ mixed wild mushrooms/ mozzarella/ micro basil

Feta & Olive Skewer / fennel & orange marinated feta/ spiced up olives/ extra virgin olive oil/ fresh oregano