

MORE FULL-SERVICE BITES



AHI TUNA TARTARE

with a sriracha vinaigrette served on a wonton crisp with mango, avocado cream and chive garnish

MINI LAMB PIZZETTES

lamb finished with cumin, mint and pine nuts served on a flatbread canape with chili yogurt and micro mint

LAMB CROSTINI

lemon-scented asparagus gremoulata and herb cheese spread

SMOKED DUCK BREAST CROSTINI

with cherry rose hip hibiscus jam

MINI LOBSTER ROLLS

served on mini brie rolls

GARDEN FLOWER SUMMER ROLLS (GF, VGN)

served with peanut sauce

MINI FISH TACOS

seasonal ceviche, avocado, pickled shallot served on lime holders

COMPRESSED WATERMELON SALAD CUBE

french feta, micro basil, balsamic reduction, maldon

BEET SALAD

beet chip, goat cheese mousse, toasted candied pecans, balsamic roasted beets and rainbow micro greens

BACON BLUE DEVILED EGG

roasted garlic, asparagus, bacon, blue cheese, smoked paprika

DUCK CONFIT QUESADILLAS

zucchini relish and chipotle-honey aioli

BUFFALO CHICKEN BITES

blue cheese mousse, micro

CRISPY SPICY CAULIFLOWER BITES (VGN, GF)

tahini ranch

DIRTY MARTINI

toast point, creamy vodka-whipped crème fraiche, olives, jalapeno, onion and topped with homemade relish, caviar and chili threads

SALMON CRUDO

house made chili oil, peppered avocado puree and pickled ginger

POTATO CHIP CANAPE

pate, walnuts and fig jam

LOBSTER SPOON

lobster salad, meyer lemon vin, avocado, micro