

# MORE FULL-SERVICE BITES

**Bite**  
COCKTAIL



## 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 brûche 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 fraîche, olives, jalapeno, onion and 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

