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## TIER 2 | HORS D'OEUVRES

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(NUMBER OF SELECTIONS SUBJECT TO CONTRACT)

### WARM HORS D'OEUVRES

(EACH HORS D'OEUVRE INCLUDES TWO PIECES PER PERSON)

**Peking Duck Roll** - Marinated and roasted duck breast with napa cabbage, green onions, Asian herbs and spices in a crispy spring roll

**Korean Steak Taco** - Wok-seared Asian marinated steak topped with a slaw of cabbage, carrot, cilantro and jalapeño, rolled into a tortilla flute

**Spanakopita (V)** - Crispy phyllo filled with spinach and feta

**Coconut Shrimp** - Wild, seasoned tiger shrimp battered and rolled in a mixture of sweet coconut flakes and panko bread crumbs

**Vegan Samosa Phyllo Triangle (V), (VG)** - A flaky phyllo pastry filled with peas, cilantro, cumin powder and other spices with tzatziki on the side

**Thai Chicken Curry Pocket** - Chicken, potato and carrots in a red Thai curry sauce with coconut milk in a flour tortilla pocket

### COLD HORS D'OEUVRES

(EACH HORS D'OEUVRE INCLUDES TWO PIECES PER PERSON)

**Beef Tenderloin Small Bite** - Black pepper crusted beef on a crispy crostini and a dollop of chipotle aioli

**Mini Shrimp Tostada (GF)** - Crispy tortilla chip topped with shrimp ceviche

**Charcuterie Display (minimum of 25 guests or more)** - Hot capicola, prosciutto, wine dry cured salami, ham, local olives, roasted tomatoes, marinated artichokes, roasted peppers, marinated mozzarella and gourmet crackers

**Mediterranean Crostini Display (V), (VG), (GF)** - Hummus, baba ghanoush, olive tapenade, cucumber and carrots, served with display of pita bread, crispy lavash and crostini

**Cheese and Fruit Grazing Platter (V), (GF)** - Chef's selection cheese board with local dried fruit, grapes, strawberries and gourmet crackers

(V)-Vegetarian, (VG)-Vegan, (GF)-Gluten Free

PLEASE CONTACT YOUR EVENT MANAGER TO CUSTOMIZE YOUR MENU