



A selection of (6) Hors D'oeuvres are included in the wedding package.
Any additional Hors D'oeuvres will be \$6.00 per guest.

COLD PASSED HORS D'OEUVRES

- CLASSIC SHRIMP COCKTAIL
- CHILI RUBBED CHICKEN
Corn tart, avocado mousse
- JUMBO LUMP CRAB SALAD
Green mango, English cucumber
- CAVIAR + CRÈME FRAICHE TARTLETS
- GRASS-FED BEEF TENDERLOIN
Horseradish cream, micro chive
- GAZPACHO SHOOTER
Melon, yuzu, marcona almond
- CAULIFLOWER CEVICHE
Rice cracker, citrus, avocado, sesame
- SOPPRESSATTA AND MANCHEGO
Seven grain toast, membrillo
- SMOKED SALMON TOAST
Cucumber, pickled red onion, citrus crème fraiche
- TUNA POKE
Sweet soy, ginger, black sesame lavash

HOT PASSED HORS D'OEUVRES

- STUFFED BABY PEPPERS
Herb goat cheese
- BUFFALO CHICKEN EGGROLL
Blue cheese aioli, celery leaves
- MINI SHRIMP SPRING ROLL
Coconut cream, madras curry, cilantro
- KALE AND CORN POT STICKER
Wasabi cream
- SPANAKOPITA
Cucumber tzatziki

HOT PASSED HORS D'OEUVRES CONTINUED

- CHEESE STEAK DUMPLING
Sriracha ketchup
- SEARED SEA SCALLOP
Leek fondue, fennel pollen, tobiko
- PULLED PORK "CARNITAS"
Green romesco, lavash
- ARANCINI
Fontina cheese, saffron aioli
- DAIKON PICCATA
Fried radish cake, green tea aioli
- DUCK RILLETTE CROSTINI
Fig jam, fine herbs
- POTATO PANCAKES
Whiskey braised applesauce
- MISO SALMON BELLY ROBATAYAKI
BBQ spice
- MINI SLIDERS AND BEER
Reuben Slider
Pretzel bun, pastrami, havarti, thousand island,
kraut
-With a mini beer mug (Philadelphia beer
inside)
- MINI TACOS AND TEQUILA
(\$5.00/Per Guest Upgrade) Selection of :
Chicken Tinga Taco, lime crema, radish,
cilantro
Pork Carnita Taco, habanero slaw
Squash Blossom Taco, jalapenos, red onion,
tomato
Carne Asada, queso fresco, salsa verde
Beef Barbacoa Taquito, salsa verde
Pork Carnita Taquito, salsa rojo