



HORS D'OEUVRES SELECTION

Please select from the following tray passed hors d'oeuvres

H O T

Heirloom Corn Fritter

Baby Baked Brie, Raspberry Juniper

Compote Seasonal Bisque Shooter

Mini Chicken Taquito, House-made Salsa

Duck Confit, Orange Ginger Glaze, Wonton

Taco Mini Beef Wellington, Béarnaise Sauce

Pork Carnitas Tostada, Black Bean

Puree Crab Fritter, Spicy

Remoulade

Nueske's Bacon Wrapped Scallop

Crab Cake, Southwest Succotash, Charred Poblano Aioli

Short Rib Ravioli, Wild Mushroom, Shallots, Garlic, Sherry Butter Sauce

Crispy Pork Belly, Sweet Potato Puree, Pickled Apples, House Mustard

Seared Scallop, Forbidden Rice, Grapefruit Gastrique, Fennel & Citrus Salad

Duck Confit Cassoulet, White Beans, Bread Crumbs, Nueske's Bacon

Lardons

C O L D

Mini Vegetable Crudit  in Mason Jars

Point Reyes Blue Cheese, Fig Relish, Basil,

Crostini Caprese Salad on Spoon Cilantro

Chicken & Pepper Jack

Quesadilla Curried

Chicken Salad in Mini

Pita

Smoked Duck Breast, Blueberry Compote, Root Vegetable Chip

Sliced Beef Tenderloin, Point Reyes Blue Cheese, Arizona Honey, Crostini

Prosciutto & Goat Cheese Stuffed Date

Maine Lobster Salad on House-

made Roll Smoked Salmon Rillettes