

# SMALL BITES

## Smoked Salmon Crostini

Parmesan aioli, heart of palm, capers & lemon

## Steak Tartare & Caviar

Filet Mignon, parsley, shallot, capers & egg yolk aioli

## Local Shrimp Cocktail

chilled local white shrimp, cocktail sauce & lemon

## Bacon Fig Jam & Brie Crostini

apple wood smoked bacon, garlic crostini

## Grilled Tenderloin Bites

garlic crostini, aged balsamic, arugula & blue cheese

## Smoked Flank Crostini

smoked flank steak, brie, arugula & aged balsamic

## White Cheddar & Bacon Crostini

bacon, green onion & aged white cheddar cheese spread

## Smoked Filet Crostini

Cherrywood smoke tenderloin, cilantro, sweet plantain & goat cheese

## Baked Brie Crostini

French brie, arugula, fig jam & orange

## Fresh Melon Skewers

Prosciutto, Goat Cheese, Mint & Saba Finishing Vinegar

## Antipasto Skewers

fresh mozzarella, Italian salami, kalamata olive in balsamic vinegar

## Watermelon Skewers

basil, goat cheese, lemon & honey

## Butternut Squash & Ricotta Bites

Whipped ricotta cheese, parmesan, roasted butternut squash from Frog Song Organics, brown sage butter

## Baked Brie with sweet pepper relish

brie cheese baked with honey & sweet pepper relish

## Lobster Bites

claw meat, chives, lemon caper butter over parmesan grit cake

## Sweet Potato Croquettes

roasted red pepper aioli

## Caprese Bites

fresh mozzarella, cherry tomatoes, basil & balsamic reduction

## Endive Bites

goat cheese, arugula, radicchio, pistachios & sherry vinaigrette

## Mixed Hummus Bites

traditional tahini hummus & beet hummus with roasted garlic oil & feta cheese in phyllo





### Prosciutto Wrapped Dates

Port soaked dates, filled with goat cheese & wrapped in prosciutto

### Cured Pork Belly

Slow roasted, smashed cauliflower, pickled mustard greens with thyme & beet oil

### Smoked Salmon Bites

smoked Alaskan wild caught salmon, lemon vinaigrette, heart of palm, capers & arugula

