



HAND PASSED MENU

BEEF/LAMB

- Brassola Crostini \$2.50**
Shaved Beef Brassola, Georgia Goat Cheese, Garlic Crostini,
Minced Herbs
- Bourbon Brisket Sliders \$2**
Miniature Brisket Sliders, Bourbon Glaze, Micro Greens, Brie
- Rosemary Lamb Chops \$3.25**
Cherry Marinated Aussie Lamb Chops, Maple Dijon Glaze,
Rosemary
- Petite Steak Frites \$2.75**
Potato Gaufrette, Shaved Tenderloin, Horseradish Aioli, bulls
blood Micro Greens
- Micro Cheeseburgers \$3.00**
Miniature American Classic Cheeseburger, Coke Float
Shooter
- Bahi Lamb Lolli-Pops \$2.50**
Sweet & Savory Ground Lamb, Lamb Infused Honey Glaze

PORK

- Pear, Prosciutto, and Provolone Mini Grilled Cheese \$3.75**
Grilled Cheese with Sliced Prosciutto, Pears, Provolone
Cheese, Blackberry Coulis, Chervil Sprig Garnish
- Apple and Fennel Sausage En Croute \$3**
Pastry Wrapped Apple and Fennel Sausage, Lavosh Chip,
Sweet Raspberry Balsamic
- Croque Monsieur \$2.75**
Petite Grilled Ham & Gruyere on Sourdough
- Micro Monte' Cristo \$3.00**
Smoked Ham, Cocktail Rye, Baby Swiss, Powdered Sugar
Rich Bacon
- Pulled BBQ Pork & Petite Corn Muffin \$3.00**
Slow Braised BBQ Pork, Miniature Corn Muffin, Fried Pickle,
Smoked Garlic Aioli, Smoked Bacon
- Chocolate Dipped Bacon \$2.50**
Applewood Smoked Bacon Crisp, Semi-sweet Chocolate,
toffee

POULTRY

- Smoked Chicken and Apple Sausage on Cumin Dusted
Brioche \$2**
Smoked Chicken and Apple Sausage Medallion atop Cumin
Dusted Brioche Crostini with Fig
- Mango Chicken Salad on Endive \$2.75**
Mango Chicken Salad, Crisp Endive Leaf
- Duck Confit Tacos \$3**
Mini Parmesan and Duck Confit Tacos with Thyme and
Confiture
- Foie Mousse in Turkish Fig \$7**
Foie Stuffed Turkish Fig with Truffled Cilantro Relish and Fried
Tortilla Straw Garnish
- White Truffle Quail Eggs \$2.50**
Hard Boiled Quail Egg Stuffed with Truffle Egg Mixture and
Garnished with Chives

SEAFOOD

- Ahi Tuna and Salmon Cones \$3.75**
Ahi Tuna & Smoked Salmon Cones with Horseradish Parfait
and Sesame
- Smoked Trout & Truffled Cucumber Salad on Endive \$1.75**
Smoked Trout, Truffled Cucumber Salad, Dill Garnish, Endive,
Saffron Crème Fraiche
- Crispy Beet Risotto Cake with Seared Scallop \$4**
Seared Diver Scallop Finished with Truffle Oil and Lemon Zest
on a Crispy Beet Risotto Cake
- Tuna & Seaweed Salad \$3.75**
Seared Sesame Crusted Tuna, Seaweed Salad, Wasabi Aioli,
Wonton Crisp
- Crab Fritter \$2.75**
Crab Fritter, Lime Mustard Sauce
- Thai Tiger Prawns \$4**
Coconut Tiger Prawns, Orange Miso Syringe, Thai Basil
Salad, Acrylic Cylinder

VEGETARIAN (NO MEAT)

- Mini Red Dragon Grilled Cheese \$2**
Mini Red Dragon Grilled Cheese, Parsley, Pequillo Pepper Puree
- Fried Green Tomatoes \$2.75**
Fried Green Tomatoes, Grilled Corn Relish, Miniature Wooden Plank
- Brie and Strawberry Quesadilla \$2**
Griddled Brie Quesadilla, Balsamic Mousse, Slivered Strawberries
- Pimiento and Sharp Cheddar Beignets \$1.25**
Pimiento and Shredded Cheddar Beignets, Saga Bleu Cheese Dipping Sauce
- Capresse Crostini \$1.50**
Olive Oil Toasted Ficelle, Mozzarella, Sliced Roma Tomato, Basil, Balsamic Reduction
- Shiitake Fondue in Pastry Shell \$1.75**
Sautéed Shiitake Mushrooms, Ginger, and Garlic Served in a Puff Pastry Cup with Shaved Parmesan