
Pairings Catering ■ Passed Hors d' Oeuvres Options

Local Grown Garden Gazpacho Shooters
Chilled Shrimp with Lemon & Cocktail Sauce
Smoked Salmon Mousse Crostini with Cucumber
Tomato & Mozzarella Bruschetta with Fresh Basil
Local Oysters with Cava Granita
BLT's on Mini Brioche Rolls
Cream of Crab Shooters with Petite Crab Cake
Pan Seared Scallops over Cherry Tomato Relish
Assorted Grilled Flatbreads
Belgian Frites with Truffle Aioli
Crispy Fried Oysters with Mustard Rémooulade
Chèvre Crusted Lamb Chops
Chorizo Stuffed Mushrooms
Crab Won Tons with Thai Chili Aioli
Spring Rolls
Truffled Deviled Eggs
Watermelon Cubs stuffed with Feta Cheese & Tarragon
Pork Reillets
Ahi Tuna, Wasabi Mayo & Crispily Won Ton (Tuna Nacho)
Shrimp Jambalaya
Croque Monsieur
Tuna with Tapenade
Duck Crostini with Cherry Chutney & Balsamic
Bloody Mary Gaspacho & Shimp Relleno
Smoked Duck Carpaccio
Carne Asada

