

NOIDUE Carne

Hors D'Oeuvres Cocktail Hour

Selection of Four: \$35 pp, Selection of Five: \$40 pp, Selection of Six: \$45 pp

Tuna Tartare

avocado • crispy celery root • radish • ginger-soy dressing

Salmon Ceviche

orange • scallion • jalapeño

Prime Brisket BBQ or Polpetta Sliders

sesame-challah buns • zucchini pickles

Nonna's Meatballs

traditional marinara sauce • Arak elite • currants

Spiced Lamb Flatbread

caramelized onion • tahini • arugula • tomato passata

Moroccan Cigars

spiced ground beef • "El Araz" tahini

Wild Mushroom Cigars

soy • ginger • scallion

Bruschetta

tomatoes • basil • garlic confit • extra virgin olive oil

Vegetable Crudités

hummus • paprika oil

Gazpacho Soup

(seasonal)

Truffle Pumpkin Arancini

sage • arborio rice

Chicken Liver Pâté Crostini

capers • rosemary • olive oil

Crispy Roman-Style Baby Artichokes

parsley • lemon • caper aioli

By Executive Chef Beau Houck