



## PASSED HORS D'OEUVRES

### VEGETARIAN

BEET HUMMUS ON ZA'ATAR PITA CHIP  
with pickled carrots (v)

GREEK SALAD Cucumber Cups

GRILLED CHEESE with tomato jam & pickled onion

GRILLED CHEESE with truffle oil, pear, fig jam

QUINOA ARANCINI  
with saffron sauce & parmesan

ZUCCHINI KEFKEDES  
with tzatziki, feta & dill

FRIED BOCCONCINI  
with chili tomato sauce

AVOCADO & RED GRAPEFRUIT LETTUCE CUP  
ginger, fresh peanuts (v) (df) (gf) (n)

TURMERIC TOFU LETTUCE CUP  
with coconut, lime & chili (v) (df) (gf)

### CROSTINI

LEMON CONFIT & RICOTTA  
with fennel fronds & aleppo pepper

PEACH & RICOTTA  
basil & sea salt

HEIRLOOM TOMATO BRUSCHETTA  
basil, sea salt (v) (df)

ROASTED BEET  
with whipped goat cheese

### FISH / SEAFOOD

BEET CURED SALMON & HORSERADISH CREAM  
with dill on pumpernickel toast

TUNA TARTARE  
with kalamata olives, sesame seeds, cucumber (gf)

SALMON Poké Bite  
with sesame seeds

CHERMOULA SHRIMP SKEWERS  
with cilantro & lime

### MEAT / POULTRY

MOROCCAN LAMB SLIDERS  
with tomato chutney, cilantro yogurt & brioche bun

CLASSIC SLIDERS  
with cheddar, housemade ketchup & pickles

SEARED STEAK SPOON  
with arugula cream, pink pepper & roasted scallions

SPICED TURKEY KEFTA  
with saffron sumac sauce

TURMERIC CHICKEN LETTUCE CUP  
with coconut, lime & chili (df) (gf)

MAPLE BACON SLIDER  
with frisée & date mayo

### DESSERTS

MINI CHOCOLATE CHIP & SEA SALT COOKIES  
MINI PEANUT BUTTER & JELLY COOKIES  
MINI RAINBOW SPRINKLE COOKIES  
BROWNIE BITES