

Hors D'oeuvres Priced Per Person

Antipasti Platter \$45 (priced per plate)	Artisanal Cheese Platter \$90 (priced per plate)	Artisanal Cheese and Charcuterie Platter \$115 (priced per plate)	Asparagus Puffs \$2	Avocado Toast \$2
Bacon wrapped Shrimp Stuffed w/ Poblano \$4	Blue Cheese Gougeres \$2	Burger Slider \$3	Lobster Sliders \$4	Veggie Slider \$2
Mini Crab Cake \$3.50	Deep Fried Pecan Crusted Chicken Mac & Cheese Balls \$2	Mini Duck Spring Rolls \$2.50	Endive w/ Pear, Goat Cheese & Hazelnut \$3	Grilled Flatbread w/ Seasonal Toppings \$2.50
Gulf Coast Beignets \$3.50	Lamb Meatballs \$3	Mushroom Crostatata \$2.50	Mushroom Strudel \$2	Mustard Lamb Lollipop \$5.50
Polenta Cake w/ Duck Confit \$2.50	Potato Cake w/ Short Rib Debris \$2.50	Quail Breast w/ Bacon \$4	Quail Legs w/ Tomatillo \$2	Salmon Taco \$3
Scalloped Potato/Celeriac w/ Short Rib \$2.75	Stuffed Fingerling Potato w/ Prosciutto & Parmesan \$3	Veggie Stuffed Fingerling Potato \$2.50	Crostini w/ Various Toppings \$2	Scallop Crudo \$2
Baked Oysters \$2.50	Cucumber Cup w/ Veggie Mix \$2	Chicken Skewers \$2	Shrimp Wraps \$2.50	Cauliflower & Shishito Peppers \$13 (priced per plate)
Hummus & Pita \$10 (priced per plate)				