



PRIVATE DINING COCKTAIL MENU

Mini Seafood Cake

Lemon Aioli, Micro Green
\$36/dozen

Crab Phyllo

Crab Dip, Parmesan Cheese,
Lump Crab, Lemon, Chive
\$36/dozen

Crispy Meatballs

Marinara, Parmesan, Fines Herbes
\$24/dozen

Crispy Cauliflower

Buffalo, Blue Cheese, Scallion
\$24/dozen

Caprese Skewer

Grape Tomato, Fresh Mozzarella,
Basil,
Balsamic Glaze
\$24/dozen

Seafood Stuffed Mushroom

Parmesan, Bearnaise, Fines Herbes
\$36/dozen

Ahi Tuna

Crispy Wonton, Ponzu, Wasabi Aioli,
Radish Sprouts
\$36/dozen

Shrimp Cocktail

Citrus Cocktail Sauce, Fines Herbes
\$36/dozen

Lemon Tartlet

Phyllo Cup, Lemon Curd,
Whipped Cream, Blueberry
\$24/dozen

Charcuterie Board

Assorted Gourmet Meats & Cheeses,
Fresh Fruit, Mustard,
Assorted Artisanal Crackers
\$8 per person

Crudite with Ranch

Sliced Avocado, Radish Sprout,
Wasabi Aioli, Fried Wonton
\$7 per person

Sirloin Spring Rolls

Shaved Sirloin, Provolone,
Bleu Cheese, Creole Aioli
\$8 per person

Chicken Rangoon

Ginger, Bok Choy, Carrot,
Cremeni Mushroom, Sriracha,
Grilled Chicken, Cream Cheese,
Wonton, Ponzu, Asian Slaw
\$8 per person

Carpaccio of Beef

Thinly Sliced Black Angus Tenderloin,
Arugula, Parmesan,
Rosemary Aioli, Crostini
\$12 per person

