



Tray Passed Hors d' oeuvres

Chicken & Waffle Sliders- Red Velvet Waffles, Buttermilk Battered Fried Chicken Breast & Spicy Remoulade Slaw.

In the Gnudi- Ricotta and Parmesan, Truffle Fig Jam, Toasted Almonds, Cranberry Batard. (vegetarian)

Chicken Meatballs-Crispy Meatballs, Cilantro Lime Pesto, Fresh Parmesan

Assorted empanadas

Veggie Empanadas

Spinach, Roasted Corn & Peppers Filled Pastry with Jalapeño Queso

Oxtail Empanadas

Braised Oxtail Jalapeño & Scallion Filled Pastry Served With a Harissa Lime Sauce.

Spicy Chorizo Empanadas

Spicy Spanish Chorizo Filled Pastry with a Harissa Lime Sauce

Assorted Tacos

Al Pastor

Slow Roasted Pork, Green Chile Tomatillo Salsa, Caramelized Pineapple & Cilantro Scallion Tacos

Asada

Marinated Skirt Steak, Cilantro Chimichurri, Lime & Pico De Gallo Tacos

Firecracker Shrimp

Spicy Shrimp, Charred Mango Salsa, Crispy Cabbage & Pomegranate Molasses Tacos

Assorted Puff Pastry HORS D'OEUVRES

choices of meat or vegetarian

- VEGETARIAN: Spinach, Roasted Corn & Peppers, Mushroom, Onions, Tofu
- CHORIZO: Spicy Spanish Chorizo
- STEAK: Marinated Skirt Steak
- PORK: Slow Roasted Pork
- SHRIMP: Spicy Shrimp
- OXTAIL: Braised Oxtail

Fried Mac & Cheese balls- *Crispy Mac & Cheese Croquettes, Bacon Tomato Jam, Spicy Sracha Aioli. (Vegetarian Available)*

Devil on Horseback- *Bacon Wrapped Dates Stuffed with Truffle Goat Cheese & Almonds on a Bed Romesco Sauce.*

Stuffed Jalapenos *-Roasted Jalapenos, Cream cheese, cheddar Cheese and choices of meat or vegetarian*

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Lamb Tartare- *Topped with Egg Yolk & Parmesan Served with House Made Pickles & Grilled Crostini with Foie Butter*

Tuna Tartare

Marinated Ahi Tuna, Pear, Pickled Fresno, Yuzu, Greek Yogurt, Served on Wonton Chips

Speechless

Braised & Thinly Sliced Marinated Lengua, Cooked in a House Made Korean Style Sauce piled on a Bed of Crispy Rice & Rice Noodles (Event Winner)

Smarty Pants

Creamy Sweetbread & Cremini Mushrooms Filled Puffy Pastry Topped with Sautéed Arugula, Quail Egg Yolk,

Sexy Sliders- *Wagyu Beef Sliders, Boston Bib Lettuce, Roasted Tomato's, Scallion Aioli & Brie Cheese.*

Chimichurri Skewers - *Grilled Angus Flat Iron Steak, Charred Scallion Chimichurri Sauce, Fried Onion.*

Senor Shorty- *Red Chili Braised Short Rib with Black Beans & Roasted Corn Succotash Served on a Indian Fried Bread*

Concerto Tofu

Blackened Tofu, Rubbed on Paprika, Cumin and Spices Served with Stuffed Cremini Mushrooms, Trumpet Mushrooms and Cipollini Onions with Veggies and Spices Jus

Chocolate Bread Pudding- *Creamy Chocolate Bread Pudding, Therapy Whisky Salted Caramel, Caramelized Banana. (Vegetarian)*

Carrot Cake- *Crumbled Carrot Cake, Cream Cheese Frosting, & Candied Pecans. (Vegetarian)*

Displays

Charcuterie Board

*Selected Artisanal Cheese & Meat Platter
Grilled Batard, House Made Pickles & Jams
Served with assorted crostini's
500 \$ Serves 50-60 people*

