



## *Classic Cocktail Hour...*

### Tray Passed Hors D'oeuvres

- ❖ **Pork Arepas** *with Salsa Verde on a Corn Pancake*
- ❖ **Grilled Rib-Eye Skewers** *with Dried Tomato Chutney*
- ❖ **Mini Lobster Pot Pie's:** *Delicate Pastry Cups Filled with Maine Lobster Leek and Corn*
- ❖ **Modern Deviled Eggs** *with Crispy Prosciutto Served in Porcelain Ovums with a Wooden Spoon*
- ❖ **Baked Three Cheese Polenta Rounds** *with Swiss Chard and Candied Pepitas*
- ❖ **Chilled Vietnamese Spring Rolls** *with Marinated Vegetables, Fresh Mint and Basil Wrapped in Delicate Rice Paper Served with a Lime Peanut Dipping Sauce*

### Displayed Hors D'oeuvres

- ❖ **Sweet Potato Fritters** *with Onion Orange Blossom Compote*
- ❖ **Petite Fried Green Tomato BLT's** *with Applewood Smoked Bacon, Arugula and Lemon Aioli*
- ❖ **Miso Glazed Scallops** *with Wasabi Potato and Crispy Scallions Served in Stylized Spoons*
- ❖ **Sarsaparilla Braised Pork Belly** *with Mascarpone Creamed Grits and Micro Greens Presented in Miniature Chrome Cups*
- ❖ **Japanese Hamachi Display** *with Yuzu, Passion Fruit and Pickled Serrano Peppers Served in Porcelain Asian Spoons*
- ❖ **Burgundy Sirloin Cocktail Meatballs** *Simmering in a Savory Herbed Burgundy Sauce with Shallots and Roasted Garlic*

★ *menu items may be subject to change based on season, availability and guest count*