



## **SMALL BITES MENU**

- Charcuterie board w/ assorted cured meats/assorted cheeses/various pickles/bread sticks/assorted crackers/spreads/condiments/various olives/sundried tomatoes  
**Small** (serves 15-20) **\$350**  
**Medium** (serves 20-30) **\$475**  
**Large** (30-45) **\$650**
- Assorted fruits/cheeses/crackers platter/artisan jams  
**Small** (serves 10-15) **\$75**  
**Large** (serves 15-25) **\$150**
- Vegetable platter/pita chips/basil parmesan dip/roasted red pepper hummus  
**Small** (serves 10-15) **\$75**  
**Large** (serves 15-25) **\$150**
- Chardonnay marinated pear bruschetta w/ shallots/thyme/toasted walnut honey ricotta & a balsamic reduction on rustic crostini/pea sprouts (**vegetarian**) **\$4**
- Ground chuck/pork sliders w/bacon onion jam/truffle aioli/white cheddar/smoked pickles **\$4**
- Mini mac beef/pork sliders w/ cheddar cheese/shredded lettuce/pickles/white onions/mac sauce/brioche bun **\$4**
- Crab & avocado salad on crispy wonton w/citrus aioli and micro greens **\$6**
- Smoked sausage sliders: smoked sausage/brioche bun/crispy onions/BBQ sauce/pickled pepperoncini's/garlic mayo **\$4**
- Taco beef/pork spring rolls (green onions/mixed cheeses) w/ salsa Verde **\$3**
- Caesar focaccia flatbreads w/double smoked bacon/micro arugula/shaved parmesan cheese/mozzarella cheese/Caesar dressing **\$3**
- Mini lobster rolls on a brioche roll/lemon tarragon mayo/pea sprouts **\$7**
- Tandoori chicken spring rolls (cabbage, carrots, green onions) w/ green chili chutney dip **\$4**
- Cajun fried chicken & waffle skewers w/ a maple chili drizzle **\$4**
- Mediterranean spanakopita (sundried tomato/spinach/feta cheese/olives wrapped in phyllo pastry) w/ roasted garlic mayo (**vegetarian**) **\$4**



- Mini grilled cheeses (white cheddar/mozzarella/Monterey jack cheese/bacon onion jam/sourdough bread) w/ roasted tomato sauce **\$4**
- Mini grilled cheeses (white cheddar/mozzarella/Monterey jack cheese/sourdough bread) w/ roasted tomato sauce **(vegetarian) \$3**
- Rustic bruschetta's (tomato/fresh basil/parmesan cheese) on a garlic crostini w/ herbed ricotta/balsamic reduction/micro greens **(vegetarian) \$3**
- Jerk chicken skewers w/cilantro lime aioli **(gluten free) \$4**
- Vietnamese tofu lettuce cups (napa cabbage/bean sprouts/green onions/carrot/cilantro) w/ hoisin chili/puffed rice noodle **(gluten free/vegan) \$4**
- Crispy pork belly lollipops w/ honey chili glaze/toasted sesame seeds **\$5**
- Vegetable Samosas w/ tamarind sauce **(vegetarian) \$3**
- Sesame pork potstickers w/ honey hoisin sauce **\$4**
- Mini crab cakes w/ jalapeno corn tartar sauce **\$5**
- Furikake crusted tuna poke w/ wonton crisp/miso chili aioli/cucumber/pickled red onion/micro greens **\$6**
- Korean BBQ beef skewers w/ honey lime aioli/sesame seeds **\$4**
- Greek flatbreads (heirloom cherry tomatoes/red onions/olives/crumbled feta cheese/cucumber/creamy Greek drizzle/micro-oregano) **\$4 (vegetarian)**
- Souvlaki chicken skewers w/ tzatziki sauce/micro oregano **\$4 (Gluten-free)**
- Crispy tempura fish skewers w/ jalapeno corn tartar sauce **\$4**
- BBQ Shrimp phyllo cups w/ chorizo chutney, citrus aioli & micro greens **\$4**
- Truffle parmesan fries w/ herb & garlic aioli (in a cup w/ fork) **\$4 (vegetarian)**
- Crispy tempura shrimp w/ Cajun remoulade **\$4**
- Mixed mushroom bruschetta w/ lemon herbed goat cheese/shallots/micro greens **\$4**
- Butter chicken samosas w/ tamarind sauce/green chili chutney **\$3**
- Fried chicken sliders w/ brioche bun/dill pickle slaw/siracha aioli **\$4**
- Italian meatball slider w/ brioche roll/marinara/pesto/parm/micro arugula **\$4**
- Curried sweet potato/chickpea fritters w/ green chili chutney **\$4**