

Hors D'oeuvres

Passed or displayed

Butler passing fee of \$50 per butler

Curated in increments of 25

Cold Selections

Humboldt Fog Blue, Figs and Walnut Truffles with Lemon Thyme Honey
Candied Pecan Crusted Drunken Goat Cheese Truffle with Hot Pepper and Peach Jam
Heirloom Tomato Fresca, Basil Aioli Parmesan Crisp and Focaccia Crostini
Peppadew Peppers Stuffed with Whipped Feta and Toasted Almonds
Richmond Style Ham Rolls on Whitehouse Roll

\$110

Crostini of Herbed Ricotta, Candied Pistachios, Smoked Onion Jam and Spicy Sprouts
Compressed Melon Lollipops, Crispy Salumi and Cotija
Hamachi tartare on a Sesame Rice Cracker
Lobster Salad Gougère
Spicy Tuna Tataki, Kimchi, Corn Tarts and Kewpie Mayo

\$115

Hot Selections

Date and Caramelized Onion Tart with Brie Cheese
Pimento, Bacon and Three Cheese Fritter
Crispy Parmesan Artichokes and Lemon Saffron Mayonnaise
Mini Fried Green Tomatoes, Bacon and Green Goddess Aioli
Fire Cracker Shrimp and Yuzu Agave Dipping Sauce
Buttermilk Belgian Waffle Fried Chicken Bites and Honey Hot Sauce
Masa Crusted Oyster and Scallion Jalapeño Tartar Sauce

\$115

Paella Arancini with Almond Romesco
Kobe Short Rib Fritter and Truffle Jus
Barbacoa Beef Taco and Salsa Ranchera
Berkshire Pork Pot Stickers and Toasted Garlic Chili Sauce
Day Boat Scallops Wrapped in Applewood Smoked Bacon
Crab Hush Puppies and Sriracha Honey Mustard
Filipino Pork and Shrimp Lumpia and Roasted Pineapple Chili Sauce

\$140

These items can be prepared raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.