

# 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.