TAPAS & COCKTAILS



MENU OPTIONS

SAVORY

SHRIMP COCKTAIL

Smokey Chive Cocktail Sauce

MINI CRAB CAKES

Creole Tartar Sauce

BEEF WELLINGTON BITES Filet, Shallot, Mushroom Duxelle, Boursin, Phyllo Shells

PINEAPPLE CHILI CHICKEN WINGS Bone In Wings, Sweet Chili Pineapple Glaze

SPINACH & ARTICHOKE DIP

Served Warm with Pita Chips

LAMB LOLLIPOPS

Seared Medium Rare, Reduced Port Chocolate Balsamic Glaze, Mint Garnish

SWEET

KEY LIME PIE with Sweet & Salty Strawberries

ESPRESSO FUDGE BROWNIE BITES

Kahlua Caramel, Whipped Cream

SEARED AHITUNA Sesame Soy Glaze, Wasabi Peas

GINGER BEEF EGG ROLLS Sweet Chili Dipping Sauce

LOX CROSTINIS Chive Cream Cheese, Capers, Pickled Onion, Arugula

ANDOUILLE STUFFED MUSHROOMS

Boursin, Andouille Crumb Topping

SNAPPER CEVICHE

Served with House Made Chips and Tostones

PEACHES BRULEE

Fresh Peaches, Honey, Basil Balsamic Glaze, Vanilla Bean Ice Cream, (Seasonal Availability)

STRAWBERRY SHORT CAKE

Vanilla Pound Cake, Gran Gala Strawberries, Basil Whipped Cream