# 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