



SMALL PLATES APPETIZERS AND TAPAS

PRESENTED ON A VARIETY OF DISPOSABLE PLATES, CUPS & BOATS. PRICING BASED ON SELECTION

TIER ONE:

WARM SPANISH ONION-POTATO EGG TORTA
charred tomato-olive ragù

CHICKPEA FALAFEL
pickled onions, Tzatziki cucumber sauce

SPANISH POTATO BOMBA
panko crusted on tomato-olive sofrito

CRISPY ARANCINI
white truffle-parmesan crema, snipped chives

MINI GRILLED CHEESE
sourdough, fontina, gruyere, fig jam & arugula
with creamy tomato bisque shot

CHILLED POTATO GALETTE
Mediterranean olive tapenade, garlic aioli

SESAME HUMMUS, TOMATO, CUCUMBER & FETA CUPS
pita crisps, celery, carrot sticks

WATERMELON CUBE, BALSAMIC REDUCTION & FETA
wild arugula, sea salt

HEIRLOOM CHERRY TOMATOES & BROCCONCINI MOZZARELLA
basil pesto, smoked sea salt, e.v.o.o.

SOUTHWEST BLACK BEAN, CHICKEN & CORN EGGROLL
ancho chile crema, petit pico de gallo

CRISP POLENTA, CARAMELIZED SHALLOTS, MAPLE-PEPPERED BACON
fig Vincotto, chives

CRISPY ITALIAN CHEESE RAVIOLI
sundried tomato-basil salsa

ROASTED BEETS, GOAT CHEESE & ARUGULA PARFAIT
apple cider-mustard dressing

WILD MUSHROOM-PARMESAN BRUSCHETTA
griddled baguette, maple-balsamic, micro bulls blood

VIETNAMESE RICE PAPER VEGETABLE SPRINGROLL
sweet chile dipping sauce

CAESAR "SHOOTER'S"
Little Gem lettuce leaves, focaccia croutons, grated parmigiana, lemon-anchovy dressing

CHILLED RED QUINOA, WILD RICE, FARRO & SPELT SALAD
honey-orange balsamic dressing, goat cheese, ciabatta crisp

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TIER TWO:

PRESIDENT'S BAKED BRIE EN CROÛTE
raspberry puree, toasted almonds

MINI BANH MI DUCK CONFIT SANDWICHES
ginger pickled vegetables, sriracchi aioli

CHILLED CARIBBEAN GAZPACHO
lump crabmeat, fresh cilantro

REDBIRD CHICKEN "LOLLIPOP"
cornbread pudding, sage & garlic pan jus

LEMON & ROSEMARY ROASTED CHICKEN SKEWERS
stone ground Manchego grits, charred scallions

SOUTHERN CHICKEN N' WAFFLES
buttermilk fried chicken, waffle wedge, Vermont maple syrup, powdered sugar

SINGAPORE STREET NOODLES
red curry shrimp, crushed peanuts, coconut, cilantro

ITALIAN GNOCCHI, WILD MUSHROOMS, ROASTED GARLIC & WILTED KALE
grated parmigiana & white truffle oil

CHILLED THAI BEEF, ASIAN SLAW & LOTUS ROOT
in bamboo boats with sesame-seaweed crunch

BUTTERNUT SQUASH RAVIOLI
sage & garlic crema, pancetta, grated Manchego, toasted pinenuts

DECONSTRUCTED CALIFORNIA ROLL
sticky sushi rice, lump crab, avocado, cucumber, sriracchi mayo, nori rice seasoning

KOREAN SHREDDED PORK "TACO"
Gochujang flavors, kimchi slaw, fresh cilantro

PETITE RATATOUILLE & GOAT CHEESE TART
basil infused olive oil, balsamic reduction

GRIDDLED PORK POTSTICKERS
Napa cabbage slaw, sriracchi ponzu

SOUTHWEST STREET "TACOS"
mini tortilla, spicy chicken, pico de gallo, chipotle crema

CONGHIGLIONI VONGOLE
wilted kale, golden sultanas, Fontina, walnuts, apricots, garlic, parmesan crema

RIPE CANTALOUPE, SHAVED PROSCIUTTO, GRANDA PARMIGIANA
wild arugula, sweet balsamic syrup

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SAVOR...



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TIER THREE:

SOUTHERN LUMP CRABCAKE

cracked mustard sauce, corn-red pepper succotash

SPICE POACHED SHRIMP ON AVOCADO HASH

apricot-chipotle drizzle

GRIDDLED LOBSTER POTSTICKERS

Thai peanut-soy satay

SLOW ROASTED PORK BELLY

traditional cassoulet, roasted garlic rouille

AHI TUNA POKE

crisp wonton, soy-mustard dressing, plum sesames, micro greens

HOISIN DUCK HASH ON STEAMED LOTUS BUN

Napa cabbage slaw

HOUSE MESQUITE SMOKED SALMON

potato latke, dill crème Fraiche, fried capers, paddlefish caviar

SLOW BRAISED BEEF SHORT RIB

horseradish potato puree, traditional chimichurri, crispy onions

FOIE GRAS "CRÈME BRULÉE"

burnt sugar crust, dried kiln cherries

SHRIMP, WILD MUSHROOM, ARTICHOKE & COJITA CHEESE QUESADILLA

jalapeño-avocado ranch crema

SPICE POACHED SHRIMP COCKTAIL "SHOOTER'S"

Kettle One spiked cocktail sauce, mirepoix, Meyer's lemon aioli

NOLA SHRIMP N' GRITS

cheddar-garlic grits, Cajun butter sauce, fresh scallions

ASIAN AHI TUNA TOWER

kokuh rice, avocado, red chile mayo, micro greens

SHERRIED SEAFOOD A LA NEWBURG

en puff pastry vol-au-vent

GREEK BACON WRAPPED LAMB MEATBALL

lamb demi-glace, goat cheese, toasted pinenuts

CHILLED GINGER POACHED SCOTTISH SALMON

celeriac-fennel slaw, wasabi-Dijon cream, fennel fronds

"FRUITS DE MER" PARFAIT

marinated shrimp, scallops, mussels & calamari in Meyer's lemon-herb vinaigrette, focaccia crisp

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SMALL PLATE DESSERTS & SWEETS

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PETITE STRAWBERRY SHORTCAKES

ginger scented biscuit, sweetened cream, gin macerated strawberries

CHOCOLATE COFFEE-TOFFEE PROFITEROLE

dark chocolate sauce, crushed heath bars,
Chantilly crème

BEVERLY HILLS CHOCOLATE MOUSSE TORTE

dark chocolate sauce, shaved chocolate

SEASONAL FRESH BERRY TARTS

shortbread cookie cup, white chocolate cream, apricot glaze

PETITE PUMPKIN TARTS

fresh cream, lingonberry jam, pirouette cookie

FLORIDA KEY LIME PARFAITS

crushed graham crackers, sweetened cream, raspberry puree

PETITE CRÈME BRULÉE

variety of flavors

French Vanilla Bean, Chocolate-Raspberry, Mocha-Mascarpone, Pumpkin
Spice, strawberry Malted, Sea Salt & Caramel, Brandied Egg Nog, Irish
Cream, Snickerdoodle, Meyer's Lemon, Bananas Foster, Frangelica

PETITE WARM APPLE COBBLER BITES

cinnamon-honey cream

CALLEBAUT CHOCOLATE-RASPBERRY POTS DE CRÈME

fresh cream, marbled chocolate tuile

VANILLA CHEESECAKE PARFAIT

English lemon curd, fresh blueberries, honey-granola crunch

CHOCOLATE OPERA TORTE

French Macron, cocoa cream, blood orange syrup

ITALIAN TIRAMISU

rum soaked Genoise, espresso mousse, shaved chocolate, almond biscotti

WARM FRENCH CRONUT

orange scented sugar icing, candied walnuts

SAVOR...





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DOUBLE CHOCOLATE-PEANUT BUTTER CUPCAKE

sinful hot fudge, crushed salted peanuts, mini Reece's cups

APRICOT-ALMOND AU GRATINÉE

almond Genoise, raspberry jam, toasted almonds

GINGER-ORANGE PANNA COTTA

mango gelee, puffed croquant

WARM CHOCOLATE TRUFFLE TORTE

classic crème anglaise, fanned strawberry

PETITE MAPLE-PECAN TARTE

bourbon scented cream, cool caramel

WARM APPLE BROWN BETTY

in Mason jar with dollop of fresh cream

SOUTHERN BANANA CREAM PIES

graham cracker crust, dark chocolate sauce, crushed walnuts

BROWNIE IN THE ROUND

fudgy chocolate brownie, vanilla mousse, chocolate sauce, caramel, pecans & maraschino cherry

SALTED CARAMEL BABA CAKE

pineapple compote, brown sugar-vanilla crème, toasted coconut

MEYER'S LEMON CURD TART

fresh raspberries, toasted meringue, pistachio dust

BLACK & WHITE PARFAIT

dark chocolate & white chocolate mousse layered with crushed Oreo's

CRISP WARM CHEESECAKE "XANGOS"

with drizzle of raspberry puree

WARM WHITE CHOCOLATE-CRANBERRY CROISSANT BREAD PUDDING

Gran Marnier scented crème anglaise

PANNA COTTA AUX FRAMBOISES

vanilla bean Panna Cotta, raspberry gelee, shaved white chocolate