

Cocktail Hour Menu

Beef & Lamb

Chipotle Slider

Handmade Beef Slider Pattie, Colby Jack Cheese, Roma Tomato, Lettuce w/ Special Sauce

Mini Steak Taco

Carne Asada, Corn Tortilla, Avocado, Cotija Cheese, Pickled Red Onion

Beef Short Rib Croquette

Braised Beef Short Rib formed with Oaxaca cheese breaded fried and served w/ Horseradish Aioli

Black & Bleu Crostini

Filet Mignon, Horseradish Spread, Fine Herbs & Bleu Cheese Crumbles

Oxtail Marmalade

Slow Cooked Oxtail atop Seared Smoked Gouda Polenta Cake

Lamb & Mint Pesto Lollipop

Lamb Loin Skewered Topped w/ Mint Pesto

Poultry & Game

Mini Thanksgiving

Cornbread Dressing Mini Waffle, Shredded Turkey, Cognac Cranberry Chutney

Chicken Lollipops

Pecanwood Smoked Chicken Lollipops w/ Bourbon Glaze

Chicken Mozzarella Meatball

Ground Chicken Meatballs in Vodka Sauce w/ Brown Butter Toasted Bread Crumbs

Buffalo Duck on Bleu Cheese Dill Cracker

Housemade Bleu Cheese and Dill Cracker topped w/ Duck Confit and Truffle Hot Sauce

Mini Chicken Tostada

Corn Tortilla, Mole Chicken, Cilantro Lime Crema, Pickled Radish

Deviled Eggs

Silky Smooth Pureed Devil Eggs Topped with an assortment of options



Cocktail Hour Menu

Seafood

Mini Crab Cake

Lump and Jumbo Lump Crab Cake topped w/ Black Garlic Cajun Remoulade *Slider Option Available

Mini Fish Tacos

Mahi Mahi, Corn Tortilla, Avocado Lime Crema, Cotija Cheese, Pickled Cabbage Slaw,

Smoked Salmon Dip

Shallot Dill Cream Cheese Mousse, House-made Salt & Vinegar Chip w/ Flaked Cold Smoked Salmon

Ceviche

Mahi Mahi or Snapper, Avocado, Mango, Jalapeño w/ Plantain Chip

Mini Lobster Roll

Lobster Tail and Claw Meat, House Pickles, Black Garlic Aioli

Jumbo Shrimp Fried Rice

Flavorful Fried Rice in Mini Takeout Containers Served w/ Sweet n Sour Shrimp and Chopsticks

Vegetarian

Veggie Burger

Beyond Meat Pattie (House Seasoned), Pepperjack Cheese, Roma Tomato, Lettuce, Special Sauce

Fig n Goat Cheese Crostini

Bagel Crisp, Black Pepper Goat Cheese Mousse, Dried Fig, Citrus Honey Reduction

Crabless Crabcakes

Artichoke and Hearts of Palm Cake flavored w/ a variety of veg and seaweed topped w/ Black Garlic Remoulade

Grilled Cheese and Bisque

Tomato Bisque Shooter w/ Mini Grilled Cheese Sandwich

Spinach Artichoke Stuffed Mushrooms

Portobello Caps stuffed w/ Spinach Artichoke Dip topped w/ Parm Brown Butter Bread Crumbs



JAREDPIERRE

Food Management Group