

## **Hand Made Individual Hors d'Oeuvres Menu:**

3 Dozen Minimum per Item  
Subject To Seasonal Availability

### **Vegetarian:**

- Blackberry & Mozzarella Skewer with Olive Oil & Lime-Infused Salt
- Crispy Potato Nest with Whipped Avocado & Charred Jalapeño
- Wild Mushroom and French Brie Bruschetta with Clover Honey and Truffle Salt
- Honey Tarragon Glazed Gougerés Filled With Chèvre Mousse
- Crispy Polenta Cake, Topped With Romesco and Candied Almonds
- Creamy Leek & Artichoke Phyllo Tartlets
- Traditional Tomato Basil Bruschetta, Balsamic Drizzle
- Traditional Dijon Deviled Egg

### **Seafood:**

- Mini Crab Cakes with Tarragon Aioli
- Smoked Salmon Canapé, Brioche, Dill & Citrus Creme Fraiche
- Smoked Trout Rilette, Crispy Won Ton Cracker
- Mediterranean Scallop Ceviche Cups
- Ahi Tar Tar, Ponzu, Ginger, Avocado & Wasabi, Rice Crisps

### **Meat:**

- Beef Tar Tar, Black Garlic Aioli, House Potato Chip
- Herb Crusted Roast Beef Crostini with Gorgonzola Mousse, Chives
- Espresso-Rubbed Elk Skewer with Chili Oil & Balsamic
- Honey Glazed Bacon Wrapped Date
- Persian Spiced Lamb Skewer, Orange & Fig Reduction
- Prosciutto, Melon, Mozzarella Skewer, Citrus Gastrique
- Crispy Potato Bite, Topped With Cheddar, Chives & Bacon

### **Sliders:**

- MT Raised Beef, Burger Cheddar Cheese , Pickles & “Secret Sauce”
- MT Raised Bison Burger, Huckleberry BBQ & Caramelized Onions
- Pulled Pork Shoulder, Cole Slaw and Pepper Jack Cheese
- Argentinean Beef Brisket Slider
- Philly Cheesesteak, Onions Peppers, Beer Cheese Sauce
- Brown Butter Lobster Roll
- Portobello Mushroom Slider, Pesto, Mozzarella & Roasted Tomatoes