

## HORS D'OEUVRES

### COLD

**Vegan Endive Boats** *GF*  
spinach, cranberries, pecans,  
white balsamic vinaigrette

**Caprese Endive** *GF, Veg*  
tomato, mozzarella, basil,  
balsamic drizzle

**Chef's Deviled Eggs** *GF, DF, Veg*  
shaved radish

**Chicken Curry Bites** *DF*  
cilantro, raisins,  
served on fresh pita

**Antipasto Skewers** *GF*  
cured meat, cheese,  
pickled vegetables

**Bay Shrimp Ceviche** *GF*  
lime crème

**Prawn Shooters** *GF, DF*  
"Bloody Mary" cocktail sauce, celery stick

**Smoked Salmon Rosettes** *GF*  
bell pepper, chipotle crème fraiche,  
served on a cucumber wheel

### HOT

**Crispy Vegan Spring Rolls** *GF*  
sweet chili sauce

**Hoisin BBQ Meatballs**

**Pork Lumpia** *DF*  
sweet and sour sauce

**Vegetarian Spanakopita**  
goat cheese and spinach

**Bacon Wrapped Dates** *GF, DF*

**Coconut Shrimp** *GF, DF*  
spiced marmalade

**Marinated Chicken Satay** *GF, DF*  
sweet chili coconut cream

**Steak Kabob** *GF, DF*  
onions, grilled peppers

**Mini Crab Cakes** *DF*  
red pepper remoulade

**GF = Gluten Free DF = Dairy Free Veg = Vegetarian V = Vegan**

*Menus and prices are subject to change. All food and beverage is subject to local sales tax and a 20% taxable service charge. Of that amount, 40% will be paid directly to your service personnel.*