

Hors d'oeuvres / Appetizer Upcharge may apply on items with an * next to it



Tostones Rellenos / Stuffed Plantain Cups Fried plantain cups stuffed with white rice, black beans and juicy shredded beef topped off with cilantro aioli sauce.



Tuna Tataki with Ginger dressing Yellow fin ahi tuna lightly seared and served with citrus base ginger dressing



Pork Pot Stickers Boiled wheat dumplings stuffed with pork, cabbage, carrots, greens, onions, ginger, sesame oil and soy sauce on the side



Veggie Egg Rolls + Sweet Sour Sauce Fried roll filled with veggies...cabbage, carrots, sprouts, onions, celery accompanied by sweet & sour sauce



BBQ Pulled Pork Slider Bites Pulled pork slowly cooked with cinnamon, onions, brown sugar and sweet BBQ sauce laid on a toasted sweet roll



Carnita Tacos Slow cooked pulled pork on a soft taco topped with tomatoes, lettuce, red onions and creamy cilantro sauce



Mini Cordon Bleu Bites Oven roasted mini cordon bleu bites filled with melted cheese, ham and chicken

Chicken Satay

Tender chicken marinated in curry with garlic butter sauce, grilled and poached with skewers served with peanut dipping sauce



*Firecracker Shrimp Mini Tacos

Fire cracker Shrimp mini tacos with cabbage slaw and sriracha sauce



*Scallops Parsnip Seared scallops over sweet silky parsnip puree accented by warm nutmeg



Yucca Bites Golden brown tender yucca bites topped with garlic cilantro aioli



Spicy Grilled Shrimp Grilled shrimp marinated in garlic and roasted red pepper with mild peppered aioli sauce



Spinach Cheese Puffs Spinach and melted cheese baked in a rich buttery pastry



Mini Crab cakes Browned baked crab cakes with a palette of sweet and subtle spices topped with tartar sauce



Spinach and Cheese Stuffed Mushrooms Melted American cheese mixed with spinach, tomatoes and bacon bits on a roasted mushroom



Sweet and Sour Meatballs Italian meatballs simmered in sweet and sour sauce



Chicken Taquitos

Shredded chicken, pepper jack cheese, cilantro, sour cream topped with guacamole sauce and chives



Caprice Kabobs Cherry tomato's skewered with

Mozzarella cheese and drizzled with basil and balsamic reduction



*Martini chilled Jumbo Shrimp

Chilled jumbo shrimp on a bed of ice and lettuce topped with tangy cocktail sauce



Tasty Bruschetta

Guacamole butter spread on crisp bruschetta topped off with tomatoes and basil



Salmon Moussed Cucumbers Salmon mousse on a bed of fresh cucumber



Ceviche Shots

Snapper and tilapia fillets mixed with freshly diced tomatoes, onions, cilantro and marinated with lemon lime citrus juice



Cucumber Salmon & cream cheese rolls Smoked salmon wrapped cream cheese and cucumber



Shrimp Avocado Cucumber Bites

Spicy shrimp served on a crispy cucumber slice with creamy guacamole



Guacamole Shrimp Wonton cups Seared shrimp dipped in guacamole inside a wonton cup topped with cilantro and a hint of citrus



*Pears with Blue Cheese and Prosciutto Pear wedges wrapped with thin slices of prosciutto, blue cheese, arugula and lightly drizzled with citrus dressing



Deviled Eggs

Southern style deviled eggs with creamy yolk mousse topped with paprika