



HORS D'OEUVRES

*private dining*

*cold*

**CANDIED BACON \$65**

house made bacon + pecans + brown sugar + tobasco

**RICOTTA & HONEY \$55**

mini herb toast points + whipped house made ricotta + Cathaven honey + toasted almonds

**TOMATO MOZZERELLA CUP \$50**

80 Acres cherry tomatoes + fresh mozzarella + basil + extra virgin olive oil balsamic reduction

**CHEESE & FRUIT \$75**

assorted Chef's selection of consciously sourced cheese and fruit

**ANTIPASTA \$55**

cured meat + spanish olives + artisan cheese

**SHRIMP COCKTAIL \$70**

jumbo shrimp + house made cocktail sauce

*skewers*

**ANTIPASTA SKEWERS \$50**

peppadew + cheese + olive + prosciutto + basil

**CAPRESE SKEWERS \$55**

tomato + housemade mozzarella, basil, balsamic reduction

**BLT SKEWERS \$60**

thick cut bacon + grape tomato + arugula + muenster cheese + horseradish aioli

*crostinis*

**RIBEYE \$70**

panko breaded + blackberry barbeque + ranch

**SMOKED SALMON \$65**

flour tortilla + shredded chicken + feta + corn salsa + cilantro

**CAPRESE \$55**

80 Acres cherry tomatoes + fresh mozzarella + basil + extra virgin olive oil balsamic reduction

**CHICKEN YAKITORI \$60**

chicken thigh meat + yakitori glaze + sesame oil + sweet chili + soy

**PROSCIUTTO WRAPPED ASPARAGUS \$50**

prosciutto + romano + roasted red pepper

**STUFFED SHROOMS \$50**

chorizo stuffing + goat cheese + bread crumbs + cilantro

**PIGS N BLANKETS**

croissant + bourbon mustard + fig maple jam + choice of:

**LAMB \$75**

**PORK \$65**

**PROSCIUTTO WRAPPED SHRIMP \$75**

jumbo shrimp + prosciutto + honey dew sauce

**CRAB CAKES \$70**

Handy Lump crab + jicama slaw + papaya chutney

**SOPES**

masa + chili paste + feta cheese + pico de gallo + guacamole + cilantro + choice of:

**PORK \$60**

**CHICKEN \$60**

**BEEF \$70**

**3 SISTERS \$65**