



CANAPÉS

For an event taking place over dinner hour (guests have NOT eaten dinner)

12 pieces per person | \$44 per guest

For an event starting later in the evening (guests will likely have eaten dinner)

8 pieces per person | \$30 per guest

For a cocktail hour before a meal - OR in between meal periods

3 pieces per person | \$12 per guest

LAND

PD SLIDER

Chuck & prime, bacon jam, crispy jalapeno, butter lettuce, dijonaise, havarti

CHICKEN & WAFFLE

Potato, honey-chili butter, sour cream & onion dust, Kansas city claw

LAMB NECK BARBACOA

Toast, tomatillo & mint crema, nopal (cactus)

SHORT RIB CROQUETTE

Fluffy potato, chive, pink pepper-corn aioli

JERK CHICKEN

Authentically marinated, pickled watermelon rind, pineapple drizzle, charcoal dust

SEA

TUNA WONTON TOSTADA

Sesame, ponzu, avocado foam, mango gel, micro wasabi

SHRIMP N GRITS *

Cornmeal dredge, Louisiana foam, grits

SEA CONT'D

OCTOSTADA *#

Citrus-poached octopus, squid ink tostada, salsa amarillo, watercress caviar, rice noodle gremolata

SMOKED TROUT CROSTINI

Grapefruit, house cream cheese, caper, red onion

EARTH

JACKFRUIT & SWEET POTATO TACO ^#

Frijoles, salsa verde, shallot

ARANCINI MILANESE ^

Saffron risotto, sundried tomato, grana padano, basil, sweet balsamic aioli

NORI-WRAPPED FRESH ROLL ^*#

Thai marinated vegetables, cilantro, mint, vermicelli, sweet ponzu

MANGO & FRIJOLES ANTOJITO ^

House cream cheese, roasted peppers, charred onion, chili, cilantro, hoisin glaze, chive sour cream

BEET TARTARE **

Dark chocolate, farmers' beet, tiger blue

Allergies and restrictions are happily accommodated.

* gluten free

^ vegetarian

+ contains nuts

dairy free