

# *à La Carte Hors D'oeuvres Enhancements*

## WINTER/SPRING 2026 DECEMBER- MAY

MINIMUM 30 GUESTS.

### **BBQ PORK BELLY SLIDERS**

PICKLED RED ONION, DEL RIO ARUGULA, PEPPER JACK CHEESE  
12 PER PERSON

### **"LATE NIGHT" MAC & CHEESE**

SMOKED FONTINA, GRUYÈRE, BACON, PORK BELLY, HERBED GREMOLATA  
12 PER PERSON

### **PRIME RIB SLIDERS**

SLOW-ROASTED PRIME RIB SHAVED THIN, CARAMELIZED ONIONS, HORSERADISH CREAM  
12 PER PERSON

### **AHI TUNA SLIDERS\***

SMOKED VEGETABLE SLAW, SPICY RÉMOULADE, MISO-SESAME VINAIGRETTE  
13 PER PERSON

### **SEAFOOD CEVICHE\***

SHRIMP, SEASONAL FISH, SCALLOPS, AVOCADO CREMA, TOMATILLO PICO  
13 PER PERSON

### **GRAND PLATEAU\***

COURT-BOUILLON POACHED PRAWNS, FRESHLY SHUCKED OYSTERS  
CRAB LEGS, COCKTAIL SAUCE, LEMON, SAUCE MIGNONETTE  
21 PER PERSON

### **BAKED BRIE EN CROÛTE**

DOUBLE-CREAM BRIE BAKED IN PUFF PASTRY, CROSTINI, DRIED FRUIT, CANDIED NUTS  
85 PER HALF WHEEL

### **ARTISANAL CHEESES**

ASSORTED ARTISANAL CHEESES, CROSTINI, DRIED FRUIT, CANDIED NUTS  
13 PER PERSON

### **MINI CHICKEN POT PIE**

VOL-AU-VENT, MIREPOIX, CREAM, ENGLISH PEAS  
11 PER PERSON

### **FRESH FRUIT**

SEASONAL DISPLAY, DEVONSHIRE CREAM  
11 PER PERSON

### **ARANCINI**

ARBORIO RICE, BASIL PESTO, TENDER ONION, SMOKED MOZZARELLA  
12 PER PERSON

### **PETIT DESSERTS**

ASSORTED TRUFFLES, TARTLETS, PETIT FOURS  
11 PER PERSON

PRICES AND MENU ARE SUBJECT TO CHANGE. NO SUBSTITUTIONS.

A TAXABLE 22% SERVICE CHARGE AND SALES TAX ARE ADDITIONAL.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS

MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.