

# HORS D'OEUVRES TIER 2 MENU

## STARTER

### CHOICE OF FOUR

#### CHEF CRAFTED SELECTION(S)

Chef's Choice of Seasonal Appetizer(s)

#### NON VEGETARIAN/VEGAN

**BEEF CROSTINI**

**COCKTAIL MEATBALLS**

**MINI QUICHE**

Assortment of four varieties

**BRUSCHETTA**

**SHRIMP COCKTAIL**

Sriracha Cocktail Sauce, Lemon

**KOREAN BARBECUE BEEF SKEWER**

Soy Ginger Sauce, Mirin, Scallion

**MOROCCAN CHICKEN SKEWER**

Lemon Mint Yogurt Sauce

#### VEGETARIAN/VEGAN

**MOZZARELLA CAPRESE SKEWER (v)**

Marinated Tomatoes, Basil, and Balsamic Glaze

**SPANAKOPITA (v)**

**CRUDITE SHOT (v)**

Celery, Carrot, Cucumber, Hummus or Ranch Dressing

**VEGAN SPRING ROLLS (v) (VG)**

Sweet Chili Sauce

**SPINACH ARTICHOKE BITE (v)**

Phyllo, Parmesan Cheese

Menu subject to change.

**DISCLAIMER** – Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase our risk of food-borne illness, especially if you have a medical condition.



#### ALLERGENS INFORMATION

(N) Contains Nuts | (VG) Vegan | (V) Vegetarian (G\*) \*Although we make every effort to prepare items denoted with a G\* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.