



2025 HORS D'OEUVRES

# PLANT-BASED

## FRESH ROLL (GF, DF)

ginger tempeh, pickled carrot, jicama, leaf lettuce, mint, cilantro, sweet coriander dip (contains fish sauce)

## VEGAN WATERMELON FETA CUBE (VEGAN, DF, GF)

crisp watermelon, vegan feta mousse, kalamata dust, micro basil

## GORGONZOLA MOUSSE BEET-GLAZED SHORTBREAD (V)

savoury shortbread dipped in beet glaze, gorgonzola mousse, crispy shallots

## GOAT CHEESE TARTLET (V)

whipped chevre, charcoal oat tart, walnut relish, fresh blackberry

## SPICY PICKLED VEGETABLES CUP (VEGAN, GF, DF)

cucumber cup, micro basil

## PETIT AVOCADO TOAST (V)

smashed avocado, toasted brioche, breakfast radish, "everything" bagel spice (option to add fried quail egg - \$1.50)

## DEEP FRIED TRUFFLED MAC 'N CHEESE (V)

aged cheddar mac 'n cheese, truffle aioli, fricco chip

## WILD MUSHROOM SPRING ROLLS (V, DF)

ginger rice noodles, sweet soy dipping sauce

## POMME SOUFLEE (V, GF)

roasted potato coupe, asiago and chive mousse, black caviar (vegetarian without caviar)

## BAKED BRIE & ONION TART (V)

cognac-braised onion, savoury tart, wild flower honey, spring herb salad



# SEAFOOD

PIRI PIRI GRILLED SHRIMP  
(GF, DF)  
lime aioli

SEARED SCALLOP ON CHIP  
(GF, DF)  
pan-seared scallop, saffron aioli, amaranth cress

SMOKED SALMON & TROUT  
TORCHON CROSTINI  
smoked trout mousseline wrapped in smoked salmon,  
lemon, dill, herbed crostini, frizzled leeks

SUSHI PIZZA BITES (GF, DF)  
fried sushi rice cake, salmon toro, avocado, chili mayo,  
scallion, sesame, tobikko caviar

AHI TUNA TARTAR (GF)  
poke sauce, wasabi creme fraiche, sesame, cucumber  
cup, squid ink tuile

BEEF-CURED GRAVLAX CONE  
salmon beet-cured gravlax, dill creme fraiche,  
cucumber, candied lemon, sesame cone

PROSCIUTTO-WRAPPED  
SHRIMP (GF, DF)  
fresh basil, lemon

PORTUGUESE SALT COD CAKES  
herbed aioli, preserved lemon, parsley, fried caper  
gremolata





# MEAT

## MELON & PROSCIUTTO (GF)

mint-syrup compressed cantaloupe, prosciutto di Parma, fresh mozzarella, basil, balsamic redux

## WAGYU BRIOCHE BITE

seared wagyu tenderloin, pan-fried brioche, forest mushroom duxelle, caviar - add \$2

## PUEBLA MINI TACO

flame grilled chicken, tortilla, chipotle cream, cabbage, cilantro

## PETIT YORKSHIRE PUDDINGS & SHORTRIB

braised shortrib, thyme horseradish, rosemary Yorkshire Pudding, beef gravy dip

## FILIPINO GRILLED PORK BROCHETTE (GF, DF)

banana ketchup glaze, salt & vinegar chip crunch, scallion

## BUFFALO CHICKEN MINI BITE

wing-sauce braised chicken meatball, blue cheese dressing, celery & radish slaw

## PORK BELLY CROQUETTE (DF)

deep-fried slow-cooked pork belly, apple whiskey chutney

## MINI FRIED CHICKEN SANDWICH

charcoal bun, scallion aioli, cilantro, kimchi slaw

## MORROCAN LAMB KOFTA (GF)

minted labneh, toasted pistachio

# TASTING PLATES

## CHARCUTERIE IN A CUP (CAN BE GF)

assorted salumi, manchego, cheddar, grapes, berries, flatbreads, olives, chocolate-covered pretzel, florals

## BURRATA SALAD (GF)

burrata di bufala, marinated fennel, charred cherry tomatoes, citrus dressing, kalamata olives

## MEDITERRANEAN EGGPLANT (GF)

grilled & grilled eggplant stuffed with feta, toasted walnuts, mint, roasted garlic, baby arugula

## GRILLED OYSTER & KING MUSHROOM SALAD (GF)

shaved parmesan, greens, sherry shallot vinaigrette,

## SPICY GRILLED SHRIMP & CALAMARI (GF)

chili grilled seafood, salsa verde, fried capers, rocket

## SMOKED SALMON TARTLET

puff pastry topped with locally-smoked salmon, herbed mascarpone spread

## PETIT FRIED CHICKEN SANDWICH

chili mayo, Carolina slaw, milk bun, pickled jalapeno, kettle chips (veg option with fried tofu)

## RED-WINE BRAISED SHORTRIB (GF)

slow-braised beef shortrib, parsnip puree, crispy onions, micro herb salad

## MINI POKE BOWL (GF, DF)

Ahi tuna, tamari brown rice, edamame, carrot, avocado, sesame drizzle, nori (vegan option with crispy tofu)

## MAC 'N CHEESE WITH SMOKY BACON

aged cheddar sauce, wilted spinach, garlic herb crumb topping



YORKSHIRE  
*Pudding*  
CATERING



YORKSHIRE PUDDING

FINE CATERING & EVENTS