



SWFL

CATERING & EVENTS



SMALL BITE & HORS D'OEUVRES MENU

Selections Include but are Not Limited to the Following. Final Pricing is Based on Menu Selection, Party Size and Menu Additions (Dinner and Dessert Selections). Please Contact Us Directly for a Quote.

Seafood

- Lobster and Manchego Petit Quesadilla with Lime Crema
- Mini Shrimp and Grits with Cajun Cream Sauce
- Crab and Gilled Corn Salad Tostada with Smashed Avocado and Chili Oil
- Citrus and Cilantro Glazed Jumbo Shrimp
- Pickled Jumbo Shrimp with Sriracha Cocktail Sauce
- Poached Lobster on Crispy Risotto Cake with Lemon Tarragon Aioli
- Fresh Catch Mini Crunchy Taco with Pineapple Slaw
- Ahi Tuna Wonton with Wakame Salad and Ginger Aioli

Beef

- Beef Tenderloin Slider (or Crostini) with Caramelized Onion, Horseradish Cream and Arugula
- Miso Glazed Meatballs
- Braised Short Rib Slider (or Crostini) with Crispy Shallot and Herb Aioli
- Wagyu Beef Slider with Bacon Jam and Gruyere Fondue
- Seared Steak and Shishito Pepper Skewer with Sriracha Honey and Sesame
- Mini Philly Egg Roll with Peppers, Onions and Spicy Aioli

Pork

- BBQ Pulled Pork and Caramelized Onion Petit Quesadilla with Melted Cheddar and Lime Crema
- Sweet and Spicy Pork Belly Stuffed Potato with House Made Pimento Cheese
- Mojo Pork Tostones with Smashed Avocado
- Bacon Jam and Brie Stuffed Petit Potato

Chicken

- "Piccata" Style Chicken Skewer with Roasted Potato and Lemon Caper Sauce
- Sweet Chili Petit Chicken Lettuce Wrap with Pickled Vegetables
- Grilled Teriyaki Chicken, Pepper and Pineapple Skewer
- Pulled Chicken Tinga Mini Taco with Avocado and Cotija
- Chicken Meatball with Cranberry Apple Chutney
- Crispy Chicken and Waffle Bite with Spicy Maple Bourbon Glaze

Vegetarian

- Creamy Wild Mushroom Crostini with Gruyere and Fresh Thyme
- Fig and Brie En Croute with Rosemary and Hot Honey
- Roasted Beet, Fresh Citrus and Goat Cheese on Endive with Citrus Vinaigrette
- Crispy Parmesan Arancini with Pomodoro Cream Sauce
- Grilled Vegetable Skewer with Herb Pesto Aioli
- Charred Avocado Petit Lettuce Wrap with Hoisin Noodle and Pickled Vegetable
- Boursin and Charred Vegetable Stuffed Mushroom with Citrus Breadcrumb Gremolata
- Tomato Jam and Boursin Crostini with Fresh Basil and Balsamic Reduction
- Avocado "Fry" with Chipotle Aioli

Grazing Table

- Premium Table Length Charcuterie Board to Include Imported and Domestic Cheeses, Cured Meats, House Made Jams, Fruit, Nuts, Crackers, Etc.