



Appetizers & Tapas

This menu is designed for cocktail parties and elegant soirees.

- Citrus Crab Cakes with Remoulade & Chives
- Fennel & Black Pepper Seared Tuna with Olive Tapenade & Lemon Aioli on Lavosh
- Avocado & Pico de Gallo with Grilled Shrimp on Crisp Tortilla
- Spicy Shrimp Spring Rolls with Citrus Ponzu Sauce
- Gulf Grouper Ceviche on Crispy Plantain
- Chilled Alligator Point Clams with Lemon, Olive Oil & Parsley
- Chilled Gulf Shrimp with Spicy Cocktail Sauce
- Smoked Salmon Crostini with Herbed Cream Cheese & Caper Dill Relish

- Grilled Herb Chicken Skewers with Romesco Sauce
- Lemon & Garlic Hummus with Warm Pita
- Zucchini Rolls with Herbed Goat Cheese & Roasted Peppers
- Caprese Crostini on Grilled Flatbread
- White Bean Crostini with Fresh Herbs & Pecorino
- Rosemary & Garlic Crusted Lamb Chop Lollipops
- Skewers of Artichokes, Olives, Fresh Mozzarella, Italian Salami & Grape Tomatoes
- Grilled Asparagus Wrapped in Prosciutto with Shaved Parmesan
- Arugula Wrapped in Prosciutto with Pecorino
- Grilled Parsley & Garlic Lamb Skewers with Cucumber-Dill Yogurt Sauce
- Cheddar Bacon Biscuits with Scallion
- Buttermilk-Jalapeno Cornbread Muffins