



Appetizers & Tapas

This menu is designed for cocktail parties and elegant soirees.

Citrus Crab Cakes with Remoulade
Avocado & Pico de Gallo with Grilled Shrimp on Crisp Tortilla
Gulf Grouper Ceviche on Crispy Plantain
Chilled Alligator Point Clams with Lemon, Olive Oil & Parsley
Chilled Gulf Shrimp with Sriracha Cocktail Sauce
Smoked Salmon Crostini with Herbed Cream Cheese & Capers Dill Relish
Charmoula Chicken Skewers with Romesco Sauce
Lemon & Garlic Hummus with Warm Pita
Zucchini Rolls with Herbed Goat Cheese & Roasted Peppers
Caprese Crostini on Grilled Flatbread
Artichoke & White Bean Crostini with Fresh Herbs & Pecorino
Skewers of Artichokes, Olives, Fresh Mozzarella, Italian Salami & Grape Tomatoes
Grilled Asparagus Wrapped in Prosciutto
Arugula wrapped in Prosciutto
Grilled Parsley & Garlic Lamb Skewers with Cucumber-Dill Yogurt Sauce
Grilled Shrimp Skewers with Fennel, Preserved Lemon, Cherry Tomatoes & Olive oil
Spicy Rosemary & Garlic Meatballs with Tomato Sauce & Parmesan
Cheddar Bacon Biscuits with Scallion
Buttermilk Cornbread Muffins