



**GOURMET
CATERING CO.**

Hors D'oeuvres

Smash Sirloin Sliders

Sirloin, beaufort, caramelized onion, bearnaise sauce

Big Mac Sliders

All the flavours of a big mac, loaded into a 4 bite dream

Halloumi and Falafel Bites (V, GF)

Grilled halloumi and falafel skewers with lemon sauce

Mushroom and Truffle Grilled Cheese (V)

Brioche bread with mushroom blend, gruyere and truffle

Caprese Skewers or bowls (V, GF)

Fresh mozzarella, vine ripened cherry tomato, balsamic glaze, basil

Tuna Tartar (GF)

Fresh corn, Mojo verde, basil oil, blue potato chips

Grilled shrimp spoons

With romesco sauce and charred scallions

Roasted Potato Salad Cups (GF)

Bacon, green onions, creamy lemon garlic dressing

Mustard and herb crusted lamb lollipops (GF)

With harissa aioli

Grazing Charcuterie Board or Individual Cups

Selection of fine cheeses, meats, preserves, breads and crackers



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Rib Eye Tacos

Grass fed rib eye with fresh corn, cojita cheese and chimichurri

Crispy Shrimp Tacos

Crispy shrimp with chipotle aioli and mango jalapeno salsa

Cajun Cauliflower Tacos (V)

Caramelized cauliflower, slaw, avocado and cilantro crema

Leek, Feta and Zucchini Fritters (V)

Pan fried, topped with basil aioli

Beef Tenderloin Toasts

Brioche toasts topped with Bearnaise aioli and thin sliced beef

Avocado Toasts

Brioche fingers topped with avocado, pickled onion, fresh corn and cilantro aioli

Fig and Burrata Crostini (V)

Fresh figs, burrata, hot honey and pistachio

Lobster Roll

on toasted brioche with tarragon aioli

Pan con Tomate (V)

Grilled sourdough with garlic tomato pulp and Manchego cheese

Singapore Slaw Boats (V, GF)

Cabbage, green onions, beets, peanuts, fried shallots in a plum dressing