

THE RAMSPECK

GOURMET GRAZING BOARD

Chef's Selection of Charcuterie, Fromage, Fruits, Nuts + other delights
+ Priced separately, not included in Hors D'oeuvres pricing. +

HORS D'OEUVRES

FRIED DEVILED EGGS with Hot Honey Drizzle

MINI BEEF WELLINGTONS mini puff pastry, wild mushrooms, red onion marmalade, gruyère
+ + \$2pp

BACON WRAPPED DATES (GF) balsamic-rosemary candied bacon - toasted pecan & blue cheese filling

BRISKET RISOTTO (GF) smoked brisket - horseradish creme risotto - short rib demi - bulls blood micros

MINI EMPANADAS choice of (2) :

- * Spicy Shrimp, Bok Choy & Potato
- * Creamy Leek & Potato - vegetarian
- * Spanish Beef & Ancho Potatoes
- * Jambalaya - chicken & pork filling with Green Onion Aioli

CHIMICHURRI BEEF SATAY (GF) marinated thinly sliced steak - grilled & skewered - chimichurri sauce

CHICKEN SATAY (GF) marinated chicken tenders, served with thai peanut sauce, fried rice noodles, toasted coconut & scallions

SMOKED CHICKEN SLIDER smoked chicken rissole - garlic aioli - dressed arugula - pickled shallots - brioche

GOURMET MEATBALL BITES authentic Italian style meatballs, served with fried basil, house made marinara, parmesan & chives

SMOKED SALMON WONTON smoked salmon mousseline - dill infused wonton - pickled shallots

GRILLED SHRIMP SKEWERS (GF) garlic & herb marinated shrimp with roasted cherry tomatoes

MINI TWICE BAKED POTATO WITH SHRIMP (GF) herb roasted marble potatoes - piped roasted garlic mash - garnished with blackened shrimp

PETITE CRAB CAKES mini lump crab cakes served with creamed corn purée

FRIED SHRIMP & GRIT BITES with Creole Tomato Sauce

CRISPY PORK BELLY with pineapple gastrique served over polenta cakes

VEGETARIAN HORS D'OEUVRES

CAROTA PINWHEELS (VEGAN + GF) carrot ribbons filled with corn and chive hummus & pickled okra

GRILLED ZUCCHINI ROLLS (GF) grilled zucchini ribbons stuffed with herb goat cheese, fresh basil leaf, roasted peppers & infused garlic oil

ROASTED APPLE & ENDIVE (GF) pink lady & granny smith roasted apples served over tarragon-chive goat cheese in endive lettuce boats

ANTIPASTO SKEWERS (GF) olives - cured meats - seasonal tomatoes - basil - bocconcini - tortellini pasta

CAPRESE SKEWERS (GF) fresh bocconcini - basil - seasonal tomatoes - white balsamic marinade

WILD MUSHROOM BRUSCHETTA grilled hen of the wood mushrooms, melted fontina & gruyère, served over a mushroom paté on toasted crostini

MANCHEGO BITES deep fried aged manchego cheese - served over tomato pepper jam

STUFFED MUSHROOMS baby portabellas stuffed with blended cheeses, fresh herbs, seasoned breadcrumb and a trio of peppers - garnished with sun dried tomatoes
+ add Crab + \$4/pp