

RAMSPECK CATERING

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

* **MINI BEEF WELLINGTONS** - mini puff pastry, wild mushrooms, red onion marmalade, gruyère (+ \$2pp)
+ Available for full service catering only, not available for drop-off or pick-up

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

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

MINI EMPANADAS choice of (2) : spicy shrimp, bok choy & potato | creamy leek & potato | Spanish beef & ancho potatoes

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

CHIMICHURRI BEEF SATAY 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

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

VEGETARIAN HORS D'OEUVRES

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

* **CAROTA PINWHEELS (VEGAN + GF)** - carrot ribbons filled with corn and chive hummus & pickled okra
+ Available for full service catering only, not available for drop-off or pick-up

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

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

CAPRESE SKEWERS 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
+ Available for full service catering only, not available for drop-off or pick-up

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