

RAMSPECK CATERING

GOURMET GRAZING BOARD

Chef's Selection of Charcuterie, Fromage, Fruits, Nuts + other delights

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

STEAK TARTARE beef tenderloin - citrus olives & currants - chilled celery leaf - fried wonton
+ Market Price

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

CHORIZO STUFFED DATES (GF) medjool dates - chorizo, fried salami, smoked pork & gouda - wrapped in peppered bacon - ancho tomato gravy

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

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

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

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

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

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

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

*** 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

*** MANCHEGO BITES** deep fried aged manchego cheese - served over tomato pepper jam
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STUFFED MUSHROOMS baby portabellas stuffed with blended cheeses, fresh herbs, seasoned breadcrumb and a trio of peppers - garnished with sun dried tomatoes

PETITE DESSERTS

CHOCOLATE CARAMEL BROWNIES (GF) decadent chocolate cake brownies with caramel swirl

MINI CHEESECAKE BITES vanilla new york style cheese cake

MINI FRUIT TARTS with crème anglaise

APPLE CINNAMON PIES tastes like home but better!

CARROT CAKE BITES topped with vanilla bean frosting
+ GF option available (+\$3pp)

MINI BUTTERMILK PIES ~ buttermilk and kaffir lime custard pie