

# THE RAMSPECK

## 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

**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

**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

**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

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

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

## 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

**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

**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