

ELIOT VINE

Special Occasion Hors d'oeuvres 2023/2024

Call or email to book your next event!

Charcuterie & Cheese boards: cheese, meats, nuts, compote, olives, crackers/bread \$33

*Vegetarian cheese only boards available [nibbles for 2-5 people]

\$46 per dozen – (Maximum 6 types per event)

Hot

Mini Wellingtons: mushroom duxelles, horseradish cream, braised beef, beef jus

Arancini: arborio rice stuffed with bocconcini, arrabbiata, parmesan

Halibut Fritters: deep fried with corn, fresh herbs, old bay, roasted garlic aioli

Grilled Cheese: Oulton's smoked bacon, Beemster, chives

Beef Kofta Kebabs: fresh herbs, onion, garlic, warm spices and raita

Bacon Onion Tart: caramelized onions, smoked bacon, thyme

Haloumi Skewers: grilled cherry tomatoes, red onion, focaccia and herbed vinaigrette

Tempura Shrimp: sesame soy and ginger dip

Tempura Brussel Sprout: sesame soy ginger dip

Cold

Tuna Tartar: capers, sesame oil, spiced shrimp chip

Crostini: warmed cambozola, garlic oil, pomegranate molasses, prosciutto

Oysters

Lobster Bruschetta: lobster bound with dill, lemon and tarragon aioli

Mini French Toast: maple syrup and berry compote

Caprese Skewers: cherry tomato, basil, bocconcini, balsamic reduction