

# ELIOT & VINE

## Special Occasion Hors d'oeuvres 2024/2025

**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 (DFO)

**Arancini:** arborio rice stuffed with bocconcini, arrabbiata, parmesan (V)

**Halibut Fritters:** deep fried with corn, fresh herbs, old bay, roasted garlic aioli (DFO)

**Onion Bhaji:** cumin, fenugreek, tamarind sauce (GF, DF, V)

**Beef Kofta Kebabs:** fresh herbs, onion, garlic, warm spices and raita (GF)

**Bacon Onion Tart:** caramelized onions, smoked bacon, thyme

**Korean Fried Cauliflower:** gochujang barbecue sauce (V, DF)

**Tempura Shrimp:** sesame soy and ginger dip (DF)

### Cold

**Tuna Tartare:** capers, sesame oil, spiced shrimp chip (DF)

**Goat Cheese Tart:** roasted cherry tomatoes, pistachios, balsamic reduction (V)

**Oysters:** shallots mignonette, house hot sauce (DF, GF)

**Lobster Bruschetta:** lobster bound with dill, lemon and tarragon aioli (DF, GFO)

**Caprese Skewers:** cherry tomato, basil, bocconcini, balsamic reduction (V, GF)

**Please inform your server of any allergies or sensitivities.**

**GF** = Gluten-free

**V** = Vegetarian

**DF** = Dairy-Free

**O** = Option available