

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, arrabiata, 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)

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 (GF, DF)

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

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

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

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