

# ELIOT & VINE

## Special Occasion Hors d'oeuvres 2026

**Charcuterie & Cheese boards:** cheese, meats, nuts, compote, olives, crackers/bread \$35  
\*Vegetarian cheese-only boards available [nibbles for 2-5 people]

\$48 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)

**Goat Cheese Tarts:** roasted cherry tomatoes, walnuts, balsamic reduction (V)

**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)

### Cold

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

**Atlantic Oysters:** shallot mignonette, house hot sauce

**Smoked Salmon:** capers, pickled red onions, dill, focaccia (GFO, DF)

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

**Grilled Vegetable Bruschetta:** hummus, roasted garlic, feta (DFO, V)

Please inform your server of any allergies or sensitivities.

GF = Gluten-free

V = Vegetarian

DF = Dairy-Free

O = Option available