

# Tiered Appetizer Menu

A customized cocktail experience hour.

## Menu Combinations

**\$40/Guest**

Three selections from Tier 1

Two selections from Tier 2

One selections from Tier 3

**\$50/Guest**

Three selections from Tier 1

Three selections from Tier 2

Two selections from Tier 3

**\$60/Guest**

Three selections from Tier 1

Three Selections from Tier 2

Three selections from Tier 3

One Dessert selection

Pricing based on guest count of 20 or more.  
Please contact for a quote for smaller parties.





*Tier One*



Bacon Wrapped Dates  
Blue Cheese Mozzarella Stuffing

Marinated Veggie Skewers  
Red Wine Balsamic Marinade

Guacamole Bruschetta  
Focaccia Bread, Fresh Avocado &  
Tomato Balsamic Garnish

Devilleed Quail Eggs  
With Crispy Bacon

Buffalo Cauliflower Wings  
Vegan Ranch Dressing

Herbed Goat Cheese Gougeres



*Tier Two*



Lobster Arancini  
Gruyere Cheese & Mushrooms, Sriracha  
Aioli

Beef Wellington  
Horseradish Aioli & Mushroom and  
Shallot Duxelle

Basil Pesto Prawn Skewers

Crab Stuffed Button Mushrooms

Miso Glazed Pork Belly  
On Potato Crisp

Duck Croquettes  
With Duck Confit & Fried Yukon Gold  
Potatoes



*Tier Three*



Pork Belly Baos  
Braised Hoison Pork Belly & Pickled  
Veggies

Argentinian Skirt Steak Sandwich  
Pickled Red Onion, Goat cheese coulis  
chimichurri skirt steak

Ahi Poke Nachos  
Avocado, Mango, Pineapple, & Sesame Soy  
Dressing on a Wonton Crisp

Beef Bulgogi  
Grilled Steak & Soy, Sesame, Garlic Sauce

Candied Bacon Scallops  
Maple Cinnamon Glaze

Thai Lemongrass Chicken Skewers  
Sriracha Aioli