



FOOD IN MOTION

HORS D'OEUVRES



BEEF

SESAME SIRLOIN BEEF SATAYS \$3.50 ^{GF}

hoisin, garlic, aromatics, spiced mango drizzle

MINI CLASSIC CHEESE BURGER \$4.50

ketchup, mustard, pickle, onion and cheddar

BRAISED BEEF TACO CUP \$3.50

corn tortilla, pico de gallo, avocado and cilantro crema

2 ALL BEEF STREET DOG \$4.00

choice of toppings: sauerkraut, corn relish, banana pepper, lardon bacon bits, ketchup, mustard, spicy pineapple, garlic mayo

GF - gluten free

V - vegetarian

CHICKEN/DUCK

FRENCHED CHICKEN DRUMETTES \$4.00

GF

choice of: general tao, gar par, truffle honey garlic

FRIED CHICKEN & CHEDDAR JALAPENO
WAFFLES \$4.50

chili infused local syrup, dill crema

LEMON AND HERB CHICKEN SATAY \$3.50

GF

cucumber raita

CHICKEN CURRY SPRING ROLLS \$3.50

ginger mint tamari dipping sauce

GF - gluten free

V - vegetarian

LAMB

LAMB LOLLIPOPS \$7.50

GF

mint chimichurri

LAMB SPIEDINI \$3.00

GF

roasted garlic chili dipping oil

MOROCCAN PULLED LAMB SHANK SLIDER

\$5.50

brioche bun, red pepper and apricot jam, tahini aioli, parsley

PORK

ROAST PINEAPPLE CANDIED BACON SKEWER GF

\$3.50

tamarind chili dip

CHIPOTLE PULLED PORK SLIDER \$4.50

sesame brioche, creamy mango cilantro slaw

JERK PORK SLIDER \$4.50

hawaiian sweet bread, cabbage mango slaw, cilantro mayo

GF - gluten free

V - vegetarian

SEAFOOD

CLASSIC COURT BOUILLON AND ALE POACHED ^{GF}
JUMBO SHRIMP \$4.00
FIM sambal cocktail sauce

TUNA TARTARE \$4.00
wonton crisp, yellowfin tuna, avocado lime puree, puffed crisp
rice

GRILLED SALMON SKEWER \$4.00 ^{GF}
Irish organic salmon, ponzu, sesame oil, gochujang mayo dip

BEER BATTERED BUFFALO SHRIMP PO'BOY
\$4.50
breaded shrimp, creamy cabbage slaw, blue cheese

TUNA TATAKI \$4.50 ^{GF}
ponzu, wasabi aioli, jalapeno, wonton crisp

GF - gluten free

V - vegetarian

VEGETABLE

BREADED CAULIFLOWER BITES \$3.50

choice of buttery buffalo with dill dressing or sweet thai chili

TOMATO CONFIT AND CHEDDAR GRILLED
CHEESE \$4.00

roasted tomato soup

MAC AND CHEESE BALLS \$3.50

chipotle ketchup

CHEESE ARANCINI \$3.50

tomato sauce, grated parmigiano

DOUBLE BLANCHED RUSSET FRIES \$2.50

lemon aioli

rental required for more than 30ppl

HERB ROASTED MINI RED POTATOES \$3.50

truffle aioli

VEGAN

VEGETABLE CURRY SPRING ROLLS \$5.50

cumin dipping sauce

PORTOBELLO SLIDERS \$6.00

vegan cheese, smokey veganaise, lettuce, tomato

SOBA NOODLE SALAD \$3.50

cucumber, green mango, napa cabbage, pickled ginger

GF - gluten free

V - vegetarian

FLATBREADS

MIXED MUSHROOM AND TRUFFLE \$20

PROSCUITTO AND ARUGULA \$20

MARGARITA \$20

INDIVIDUAL CHARCUTERIE CONE

BASIC ANTIPASTO CONE \$7

selection of domestic cheeses, cured meats

PREMIUM ANTIPASTO CONE \$9.50

selection of domestic and imported cheeses, house cured meats

GF - gluten free

V - vegetarian

PRICING

MINIMUM ORDER OF 2 DOZEN PER HOURS
D'OEUVRE

6 - 8 pieces per person for a light cocktail party
add a food station for a full cocktail party

WAIT STAFF \$35/HOUR

minimum of 5 hours, 30 people and more require minimum 2 wait
staff

CHEF RATE \$175

number of chefs required is based on menu selection

rentals are an additional cost.