

PASSED CANAPÉ SERVICE

DELUXE BITES	DIM SUM BITES	SPANISH TAPAS
TRUFFLE ARANCINI Arancini, homegrown mushrooms, pecorino di fossa, cacio e pepe crema	LOBSTER & CHIVE DUMPLING 32-day dry-aged tomahawk chop, potato dauphinois, au poivre sauce	CROQUETAS DE JAMÓN Jamón and bechamel crispy croquetas, pequillo pepper aioli, pickled padrón
FILET MIGNON CROSTINI Filet & caramelized shallot mayo	PEKING DUCK SPRING ROLL Duck Confit, served with sweet chili	PULPO A LA GALLEGA Grilled octopus, salsa de pulpo a feira
MINI LOBSTER ROLL Poached Maine lobster, ramp butter, yuzu aioli, toasted brioche bun	PORK BELLY BAO BUNS Crispy pork belly, pad kra pao glaze, yuzu-kosho aioli, steamed bao bun	NAVAJAS A LA PLANCHA Grilled razor clams, pimenton, spring flowers, salsa de serejil
CAVIAR & BLINI Osetra caviar, buckwheat blini, crème fraîche, chive blossoms	XO SAUCE PRAWN TOAST Crispy sesame toast topped with prawn mousse, house-made XO sauce	JAMÓN IBÉRICO TOASTS Thinly sliced jamón Ibérico, aioli, tallow toasted pan de cristal
TUNA & CRISPY RICE Tuna tartare, crispy rice, tobanjan aioli	DUCK & SCALLION PANCAKE Peking duck, scallion pancakes	SECRETO IBÉRICO Seared secreto, pedro ximénez reduction
MINI BEEF WELLINGTON Filet mignon wrapped in puff pastry, duxelle, spinach crêpe, bordelaise sauce	SZECHUAN CUCUMBER CUP Szechuan spicy chili garlic crisp, local cucumbers pickled & marinated	PAN CON TOMATE Local farm tomatoes, Spanish olive oil, Maldon sea salt, pan de cristal
KING CRAB HAND ROLL Alaskan King Crab, crispy spring onion, sushi rice, nori, truffled eel sauce	SESAME LIANG PI NOODLES Chewy wheat noodles, sesame sauce, ginger scallion crunch, pickled daikon	PRESA IBÉRICA Grilled presa Ibérica, romesco sauce, charred spring onion, marcona crunch
DUCK TOT & CAVIAR Crispy potato tot, caviar, crème fraîche	BIANG BIANG NOODLES Shaanxi noodles, chili oil, garlic	GAMBAS AL AJILLO Wild shrimp, salsa de ajo y guindilla
LIL WAGYU SLIDERS Wagyu patties, comté cheese, pickles, caramelized shallot jam, brioche bun	CHICKEN SOUP DUMPLINGS Xiao Long Bao chicken soup dumpling, steamed and served with black vinegar	PLUMA IBÉRICA Smoked and grilled pluma Ibérica, apple mostarda, manchego snow
YAKITORI	THAI STREET	FARM BITES (V)
LOBSTER & YUZU BUTTER Yuzu butter glazed Maine lobster, green garlic gremolata crumble	KHAO MOO TOD GRATIEM Crispy garlic pork belly, sticky rice, Thai chili jam, fried shallots & garlic	ASPARAGUS FRITES Crispy tempura asparagus fries, green garlic aioli, umami powder
PINTXO DE TXISTORRA Skewered basque chistorra sausage	PAD KEE MAO NOODLES Drunken noodles, stir-fried, basil & chili	WILD RAMP GOUGÈRES Comté cheese & ramp choux puff
PICANHA SKEWERS Grilled Brazilian top sirloin cap, farofa crumble, chimichurri brasileiro	PAD THAI NOODLES Stir-fried rice noodles, tamarind sauce, fried egg, peanut, bean sprout	STUFFED MUSHROOMS Homegrown mushrooms, persillade, meyer lemon buerre blanc, pea tendrils
JAPANESE CHICKEN YAKITORI Grilled chicken yakitori, tare sauce, spicy togarashi mayo, toasted wakame	THOT MAN KHAO PHOT Corn and shrimp fritter, Thai red curry paste, peanuts, coconut chili mayo	HEIRLOOM TOMATO CROSTINI Local warm off the vine tomatoes, sourdough crostini, tomato aioli
THAI PORK MOO PING Grilled thai pork skewers, nam jim jaew	SHRIMP YAM TALAY SALAD Spicy Thai shrimp salad, kaffir lime	FORAGED CRUDITÉ CUPS Local vegetables, assortment of dips
CHUANR LAMB SKEWERS Chinese Xinjiang-style cumin-spiced lamb skewers, sweet garlic glaze	THUNG THONG DUMPLING Crispy chicken filled golden purses, served with sweet chili sauce	BABY ZUCCHINI LATKES Mini crispy zucchini & potato latkes, chives, whipped crème fraîche
GREEK CHICKEN SOUVLAKI Grilled chicken skewers, avgolemono, oregano gremolata, tzatziki sauce	THIPSAMAI SPRING ROLL Crispy shrimp head oil spring rolls, Thai basil & green chili sauce	FAVA FALAFEL BITES Syrian inspired fava falafel bites, served with tahini green goddess ranch
ESPETINHO DE CORAÇÃO Grilled thai pork skewers, nam jim jaew	SOM TAM PAPAYA SALAD Green papaya, tomato, long bean salad	WATERMELON SHOTS Local watermelon, gazpacho, mint
HALLOUMI & ZUCCHINI Grilled halloumi, local zucchini, dukkah, meyer lemon, za'atar	CHICKEN LARB LETTUCE CUPS Spicy tangy minced meat salad, toasted rice powder crunch, butter lettuce cup	SPRING PEA ARANCINI Arancini stuffed with English peas, sheep's milk ricotta, pecorino foam

SIGNATURE BITES PRICING	DELUXE BITES PRICING
Choice of 4 items – \$55 per guest Choice of 6 items – \$70 per guest Choice of 8 items – \$85 per guest	Choice of 4 items – \$99 per guest Choice of 6 items – \$120 per guest Choice of 8 items – \$140 per guest
Additional canapé selections – +\$6 per guest (per item) Substitute a deluxe bite for +\$12 per item	Additional canapé selections – +\$12 per guest (per item)