



Hors d'oeuvres, Starters

(Veg: vegan/vegetarian versions available)
(GF: Gluten-free, or GF version available)

Signature Selections

Panelle (Veg, GF)

Traditional Sicilian chickpea fritters

Smoked Gulf Fish Fritters (GF)

with aioli and hot sauce

Quinoa Sweet Potato Fritters (Veg, GF)

with Nikkei aioli

Plantain Shrimp Fritters (GF)

with habanero jelly

Deep-fried Quail Eggs (GF)

with tropical remoulade

Deviled Eggs: (GF)

- Shrimp
- Crab
- Smoked Salmon

Prosciutto-wrapped Asparagus (GF)

with herb aioli

Paneer Bhoona (Veg)

Spiced Indian paneer cheese wrapped in flatbread and flash fried
Served with spicy mango chutney

Hawaiian-style Teriyaki Meatballs (Veg, GF)

Choose pork, chicken or vegan

Mini Acarajé (Veg, GF)

Black-eyed pea fritters stuffed with vatapa a spicy paste made from shrimp, ground cashews, peanuts peppers, red palm oil and other ingredients. Served with house-made Brazilian hot sauce

Vietnamese Fresh or Fried Spring Rolls (veg, GF)

Rice paper filled with rice vermicelli, cucumber, mint, cilantro, scallions, shrimp, tofu or BBQ pork

Mini Egg Rolls (veg)

Classic Chinese egg rolls with pork, shrimp or vegetables. Served with plum sauce.

Potato Lamb or Vegan Kofta Kebabs (veg, GF)

served with yogurt cucumber dill sauce

Tropical Shrimp or Chicken Salad

served in crispy wonton cups

Roasted Shitakes with Celery Root Remoulade (veg)

served on crostini

Island Inari (veg, GF)

Fried bean curd pocket stuffed with smoked pork or vegan meat, pineapple, peppers and onions, served over rice and drizzled with spicy soy ginger sauce

Dumplings: (veg)

- Shumai (steamed dumplings, shrimp & scallion)
- Wonton
- Shui Jiao (soup dumplings)
- Guo tie (potstickers)

Mini Tamales (veg, GF)

- Duck
- Huitlacoche
- Pork
- Bean & Vegetable

Mini Tostadas (veg, GF)

with citrus pepper slaw, salsa fresca

- Smoked Gulf Fish
- Ceviche (various)
- Pork
- Chicken
- Shrimp
- Vegetable

Mini Tacos – Prepared or Taco Bar (veg, GF)

Hand-made tortillas, spicy slaw, salsa fresca, hot sauce and choice of fillings:

- Pork
- Chicken
- Vegetable & Beans
- Tofu

Regional Classics

- Shrimp Spinach Artichoke Dip
- Blue Crab Dip
- Smoked Gulf Fish Fritters
- Creole Shrimp Toast
- Cajun Shrimp Dip
- Blue Crab Shrimp-stuffed Mushrooms
- Andouille-stuffed Mushrooms
- Boudin Balls
- Mini Crawfish Bread
- Crawfish Pies
- Cajun Deviled Eggs
- Shrimp & Sausage Skewers
- Blue Crab or Shrimp Deviled Eggs
- Shrimp or Crawfish Pies
- Creole-smoked Fish Dip

Platters

We design custom platters based on client's needs, so just let us know what you'd like included!

Examples:

Local Charcuterie Platter

The areas finest artisan and house-made bread, sausage (meat and vegan), creole cream cheese pimento spread, mirliton relish, seasonal pickles

Fresh Fruit and Dessert Tray

Assortment of fresh seasonal fruit, candies, cookies and cakes

Dips

Gulf Yellowfin Tuna dip, Country Pâté, Spinach Mushroom, Artichoke and other dips served with bread or toast points and crudité

Stationed Hors D'oeuvres

The following items require onsite staffing. If you have a request for a menu item or style not represented below, we've probably done it before, so just ask!

Examples:

Guo Tie (Pot Stickers, prepared in a fired wok) (veg)

Served with ginger fennel dipping sauce

- Blue Crab, Fennel & Wild Mushroom Potstickers
- Gulf Shrimp and Scallion
- Mushroom, Cabbage and Green Peas

Yakitori Grill (veg)

Choice of chicken, pork, tofu, seasonal vegetables

Grilled or Raw Oysters

Gulf oysters grilled to order with a selection of toppings

Ceviche

Choice of our menu of ceviches freshly prepared to order or in small batches

Sushi on Demand

Onsite sushi chef preparing menu items selected from our extensive raw/sushi menu

Pu Pu

Tiki-style appetizers prepared with colorful island flare. This is a huge crowd pleaser.