



Hors D'Oeuvres

STATIONARY:

Seasonal Crudités w/black pepper parmesan dip or avocado ranch	75-
Stout Nosh Board; Soppresata, Prosciutto, Drunken Goat & Manchego	120- /185-
<i>served w/ cornichons, cherry peppers & crusty baguettes</i>	
Cheese & Fruit Board;	85- /150-
<i>fresh fruit, St. Andre, Maytag Bleu, Manchego, Grano Padano, flatbreads & 5 spice roasted pecans</i>	
White Corn Tortilla Chips w/ Fresh Guacamole & Pico de Gallo.....	16-
Homemade Potato Chips; Sea Salt & Vinegar or Sweet & Spicy w/ your choice of dipping sauce	15-
Homemade Assorted Vegetable Chips;	20-
<i>Purple & Sweet Potatoes, Candy Cane Beets, Yuca, Tarot, Parsnips & Plantains w/ apricot & pine nut - romesco dip (vegan) or roasted beet & feta dip</i>	

RAW BAR:

Lemon Poached Shrimp Bowl	200-
Stout Plateau; 1 1/2 Dozen Oysters, 1 Dozen Stone Crab Claws, 1 1/2 Dozen Shrimp	225-

TIER 1:

Sambal Sweet Chili Watermelon Bites	50-
Mini Wild Mushroom and Butternut Squash Bread Pudding	60-
Crispy Panko Bocconcini Balls w/ San Marzano tomato relish	60-
Vegetable Spring Rolls w/ plum dipping sauce.....	50-
Avocado Toast w/ cotija cheese, pomegranate seeds & charred scallion oil on focaccia	60-
Vine Ripened Tomato & Kalamata Olive Bruschetta w/ a balsamic reduction & shaved parmesan.....	50-
Country Buttermilk Fried Chicken Fingers w/ avocado ranch	60-
Southern Style Deviled Egg w/ bacon lardon	50-
Pulled Pork and Tomatillo Flautas w/ blood orange crema	60-
Pigs in a Pretzel Blanket w/ Mothers Milk Stout mustard	55-
Lemongrass Chicken Skewer w/ gochujang crema.....	70-
Mini Stout Hamburgers	75-
<i>all Stout Burgers available as "Mini" Burgers ~ p/a</i>	

TIER 2:

Blue Cornmeal Pancakes with Lump Crab and mango aioli	80-
Latkes with Smoked Salmon, quick pickled cucumber & crème fraiche	70-
Ponzu Tuna Poke in Mini Sesame Cones w/ nori crackle	80-
Everything Crusted Tuna on Crispy Wonton w/ wasabi aioli.....	80-
Crab & Spinach Wontons w/ roasted pepper dip	80-
Crab & Rock Shrimp Bites w/ meyer lemon aioli	80-
Mini Croque Monsieur w/ mustard béchamel.....	65-
Tomato Braised Lamb & Feta Meatballs	75-
Cider Battered Fishsticks w/ malt vinegar aioli	80-
Chicken, Prosciutto & Goat Cheese Pinwheels	80-

TIER 3:

Parker House New England Lobster Rolls	100-
Filet Mignon Crostini w/ boursin	100-
Lemon - Chili Grilled Shrimp Skewers	90-
Dijon and Rosemary crusted Lamb Chop Lollipops	120-
French Onion Sirloin Steak on toasted baguette	100-
Steak House Skewers; Porcini Rubbed NY Strip & Roasted Potato Kebab w/ creamed spinach dip	110-