

2020 Butler Passed Appetizers

Prices ranging from \$10.95 to \$14.95 per person based on selections

≈75 guest minimum

Land

- ◆ **Berkshire Pork Tenderloin**
Pickled shallots, whole grain mustard, crostini, garden herbs
- ◆ **Wagyu Beef Meatballs**
Heirloom pepper and spices, house smoky barbecue sauce
- ◆ **Lollipop Lamb Tenderloin**
Balsamic mushrooms, pomegranate molasses, mustard oil drizzle
- ◆ **Wagyu Beef Tenderloin Carpaccio**
Caper aioli, cornichon, quail egg, multi-grain crisp, wild chive
- ◆ **Organic Chicken Salad**
With exotic spices, saffron aioli, creamy leeks, phyllo tart
- ◆ **Duck Breast Crostini**
Barbecue seasonings, Maytag blue cheese, seasonal berry jam



Water

- ◆ **Poached Jumbo Prawns**
Mexican avocado, jalapeño, cilantro, Meyer lemon vinaigrette
- ◆ **Yellowfin Tuna**
Cucumber-seaweed salad, wasabi tobiko, wonton crisp
- ◆ **Sea Bass Fritters**
Exotic spices, wild chive, piquillo peppers aioli, Italian parsley
- ◆ **House-Cured Organic Salmon**
English cucumber, dill crème fraîche, fried caperberries, toasted baguette
- ◆ **Alaskan Halibut Ceviche**
Calabrian chilis, house made corn chips, sea salt, harissa oil

Vegetarian

- ◆ **Caprese Skewer**
Mozzarella, heirloom tomatoes, basil, balsamic
- ◆ **Local Chèvre Cheese**
Black pepper cranberry chutney, phyllo cups, micro arugula
- ◆ **Tropical Fruit Endive**
Pickled mango, caramelized walnuts, rose water

