



## **Hors D'oeuvre Oasis**

### **Cheese and Charcuterie Platter**

A selection of locally sourced cheeses and meats with dried fruits and an assortment of crackers

### **Caprese Salad**

Sliced heirloom tomatoes and fresh mozzarella, topped with basil/kale pesto, and drizzled with an aged balsamic reduction

### **BLT Mini Salads**

Charred artisan romaine, Hickory smoked bacon, and heirloom tomato tossed with bacon aioli

### **Argentinian Sirloin Crostini**

Toasted baguette slices topped with thinly sliced sirloin steak, chimichurri aioli, and pickled red onion

---

## **UNDER THE SEA**

### **Calamari Fries with Shoyu Butter Sauce**

Breaded calamari strips served with a warm shoyu butter sauce

### **Jumbo Shrimp Cocktail**

Poached and chilled jumbo shrimp served with house-made cocktail sauce

### **Smoked Salmon and Cucumber Canapes**

Thick slices of European seedless cucumber topped with lemon-dill cream cheese and fresh smoked salmon

### **Seared Sea Scallops Grenobloise**

Jumbo sea scallops pan seared and topped with lemon-caper brown butter sauce

---

## **TERRESTRIAL TIDBITS**

### **Korean BBQ Pork Sliders**

Pulled pork shoulder, rubbed and slow-smoked in-house, with Korean BBQ sauce and a light and colorful ginger-mirin Asian-style slaw

### **Beef Short Rib Patty Sliders**

Chargrilled black angus beef short rib and chuck slider patties topped with our blue cheese and avocado spread and crispy onion strings

### **Thai Chicken Wings with Peanut Sauce**

Whole chicken wings, roasted and fried to golden perfection, tossed with a sweet and savory Thai peanut sauce

### **Rosemary and Garlic Roasted Pork Loin**

Pork loin crusted with fresh rosemary and garlic, roasted, and sliced upon request

### **Assorted Gourmet Cupcakes and Cheesecakes**