

GROVE EVENTS
713.337.7321
CATERING@THEGROVEHOUSTON.COM

passed hors d'oeuvres

price per piece

minimum of 24 pieces per selection is required
passed hors d'oeuvres not available to be stationed during an event
not available in the Green Room
single bite

pricing & availability subject to change without notice
*raw & undercooked foods may be potentially hazardous to your health
no changes or substitutions, please

SEAFOOD

passed hors d'oeuvres

TUNA TARTAR TACO *

\$5 PER PIECE

*avocado crema, spicy mayo, ponzu & cilantro
crispy wonton shell*

[ALLERGIES] CONTAINS GLUTEN [WONTON SHELL] / CONTAINS DAIRY [AVOCADO CREMA]
CONTAINS EGG [SPICY MAYO] / CONTAINS SOY [PONZU SAUCE]

AHI TUNA POKE *

\$7 PER PIECE

*ponzu sauce, wasabi-avocado puree, green chile, shallot, sesame & basil
on a slice of cucumber*

[ALLERGIES] GLUTEN FREE / CONTAINS SOY [PONZU SAUCE] / CONTAINS SESAME [SESAME SEEDS]

LOCAL CATCH FRITTER

\$4 PER PIECE

sweet corn mayo, tabasco-honey, lemon & micro celery

[ALLERGIES] CONTAINS GLUTEN [LOCAL CATCH FRITTER] / CONTAINS DAIRY [LOCAL CATCH FRITTER]
CONTAINS SOY [LOCAL CATCH FRITTER] / CONTAINS EGG [SWEET CORN MAYO]

SALMON TATAKI *

\$8 PER PIECE

*avocado, orange supremes, serrano, miso marinade & toasted sesame seeds
served in a tasting spoon*

[ALLERGIES] GLUTEN FREE / CONTAINS SOY [SALMON TATAKI]
CONTAINS SESAME [TOASTED SESAME SEEDS & SESAME SEED OIL]

SMOKED SALMON *

\$8 PER PIECE

*caviar, cream cheese, pickled red onion, dill & everything seasoning
served on pâte à choux*

[ALLERGIES] CONTAINS GLUTEN [PÂTE À CHOUX] / CONTAINS DAIRY [CREAM CHEESE & PÂTE À CHOUX]
CONTAINS SESAME [EVERYTHING SEASONING] / CONTAINS EGG [PÂTE À CHOUX]

SHRIMP CAMPECHANA

\$6 PER PIECE

*tomato, lime, olive, oregano & cilantro
served on house crackers*

[ALLERGIES] CONTAINS GLUTEN [HOUSE CRACKER & CAMPECHANA SAUCE] / CONTAINS SHELLFISH [SHRIMP]

SHRIMP AGUACHILE

\$8 PER PIECE

*tomatillo chile-water, avocado, cucumber, serrano, lime, basil oil, cilantro & green onion
served in a tasting spoon*

[ALLERGIES] GLUTEN FREE / CONTAINS SHELLFISH [SHRIMP AGUACHILE]

SEAFOOD

passed hors d'oeuvres

LOBSTER CORN DOG

\$8 PER PIECE

sweet corn mayo, tabasco-honey, lemon & micro celery

*[ALLERGIES] CONTAINS GLUTEN [LOBSTER CORN DOG] / CONTAINS SOY [LOBSTER CORN DOG]
CONTAINS SHELLFISH [LOBSTER CORN DOG] / CONTAINS DAIRY [LOBSTER CORN DOG]
CONTAINS EGG [SWEET CORN MAYO & LOBSTER CORN DOG]*

BLUE CRAB TOAST

\$7 PER PIECE

*remoulade, dill pickle, horseradish & cajun spices
served on grilled country toast*

*[ALLERGIES] CONTAINS GLUTEN [GRILLED COUNTRY TOAST] / CONTAINS SHELLFISH [BLUE CRAB]
CONTAINS DAIRY [GRILLED COUNTRY TOAST] / CONTAINS EGG [REMOULADE]*

FRIED GULF OYSTER

\$5 PER PIECE

cornmeal dusted, lemon & jalapeño tartar sauce

*[ALLERGIES] CONTAINS GLUTEN [FRIED GULF OYSTER] / CONTAINS DAIRY [FRIED GULF OYSTER]
CONTAINS SOY [FRIED GULF OYSTER] / CONTAINS SHELLFISH [FRIED GULF OYSTER]
CONTAINS EGG [JALAPEÑO TARTAR SAUCE]*

BLUE CRAB CAKE

\$8 PER PIECE

sweet corn mayo, tabasco-honey, lemon & endive

*[ALLERGIES] CONTAINS GLUTEN [BLUE CRAB CAKE] / CONTAINS DAIRY [BLUE CRAB CAKE]
CONTAINS SHELLFISH [BLUE CRAB CAKE]
CONTAINS EGG [SWEET CORN MAYO & BLUE CRAB CAKE]*

MEATS

passed hors d'oeuvres

SMOKED QUAIL

\$6 PER PIECE

bacon wrapped, fire roasted poblano & barbecue sauce

[ALLERGIES] GLUTEN FREE / CONTAINS SOY [BARBECUE SAUCE] / CONTAINS PORK [BACON WRAPPED]

PROSCIUTTO FLATBREAD

\$7 PER PIECE

mozzarella cheese, roasted garlic, shallot, basil, parmesano, arugula & balsamic reduction

[ALLERGIES] CONTAINS DAIRY [MOZZARELLA CHEESE & PARMIGIANO CHEESE & FLATBREAD]
CONTAINS GLUTEN [FLATBREAD] / CONTAINS PORK [PROSCIUTTO] / CONTAINS SOY [FLAT BREAD]

CHICKEN TINGA

\$6 PER PIECE

*chipotle salsa, avocado, queso fresco, pickled red onion & cilantro
served on a black bean sope*

[ALLERGIES] GLUTEN FREE / CONTAINS SOY [BLACK BEAN SOPE]
CONTAINS DAIRY [QUESO FRESCO & BLACK BEAN SOPE]

BEEF BARBACOA

\$5 PER PIECE

*sweet potato, chile salsa, red fresno & cilantro
served on corn tortilla chip*

[ALLERGIES] GLUTEN FREE / CONTAINS SOY [CORN TORTILLA CHIP]
CONTAINS FISH [WORCESTERSHIRE SAUCE & CHILE SALSA]

STEAK TATAKI

\$8 PER PIECE

*avocado, orange sumpremes, serrano, red onion, cilantro, ponzu sauce & toasted sesame seeds
served in a tasting spoon*

[ALLERGIES] GLUTEN FREE / CONTAINS SESAME [SESAME SEEDS] / CONTAINS SOY [STEAK TATAKI]

BRISKET BURNT ENDS

\$6 PER PIECE

smoked low & slow, barbecue sauce, pickled banana pepper relish & dry rub

[ALLERGIES] GLUTEN FREE / CONTAINS SOY [BARBECUE SAUCE]

BEEF SHORT RIB TORTELLINI

\$8 PER PIECE

*handmade tortellini, braised beef short rib, tomato ragú, parmesano & basil
served in a tasting spoon*

[ALLERGIES] CONTAINS DAIRY [TOMATO RAGÚ & PARMIGIANO CHEESE]
CONTAINS GLUTEN [BEEF SHORT RIB TORTELLINI] / CONTAINS EGG [BEEF SHORT RIB TORTELLINI]
CONTAINS FISH [WORCESTERSHIRE SAUCE, BEEF SHORT RIB TORTELLINI]

STEAK TARTARE

\$8 PER PIECE

*filet mignon minced, capers, olive, shallot, horseradish, egg yolk, chive & lemon zest
served on a kettle chip*

[ALLERGIES] GLUTEN FREE / CONTAINS FISH [ANCHOVY, STEAK TARTARE SAUCE]
CONTAINS EGG [EGG YOLK & STEAK TARTARE SAUCE]

LAMB SKEWER

\$8 PER PIECE

*grilled marinated lamb tenderloin, muhammara sauce, mint & aleppo chile
served on toasted flatbread*

[ALLERGIES] CONTAINS TREE NUTS [WALNUT, MUHAMMARA SAUCE] / CONTAINS SOY [FLATBREAD]
CONTAINS GLUTEN [MUHAMMARA SAUCE & FLATBREAD] / CONTAINS DAIRY [FLATBREAD]

VEGETABLE & CHEESE

passed hors d'oeuvres

RED BEET HUMMUS

\$5 PER PIECE

*pistachio, dill, pickled serrano, dukkah & lemon
served on toasted flatbread*

[ALLERGIES] CONTAINS GLUTEN [FLATBREAD] / CONTAINS TREE NUTS [PISTACHIO] / VEGETARIAN
CONTAINS SOY [FLATBREAD] / CONTAINS DAIRY [FLATBREAD] / CONTAINS SESAME [RED BEET HUMMUS]
VEGAN OPTION AVAILABLE

AVOCADO

\$6 PER PIECE

*cucumber, labne yogurt, lentil, za'atar, tomato, basil & lemon
served on sourdough toast*

[ALLERGIES] CONTAINS GLUTEN [SOURDOUGH TOAST] / CONTAINS DAIRY [LABNE YOGURT] / VEGETARIAN
CONTAINS SESAME [ZA'ATAR] / VEGAN OPTION AVAILABLE

BUTTERNUT SQUASH

\$6 PER PIECE

*mushroom chorizo, red fresno chile, cilantro & pepitas
served on a corn tortilla tostadita*

[ALLERGIES] GLUTEN FREE / VEGAN / VEGETARIAN / CONTAINS SOY [CORN TOSTADITA & MUSHROOM CHORIZO]

GOLDEN BEET

\$7 PER PIECE

goat cheese, tangerine, hazelnut, curly endive & lemon

[ALLERGIES] GLUTEN FREE / CONTAINS TREE NUTS [HAZELNUTS] / CONTAINS DAIRY [GOAT CHEESE]
VEGETARIAN

HEIRLOOM TOMATO

\$6 PER PIECE

*whipped burrata, pistachio, za'atar, basil, red onion & charred lemon vinaigrette
served on toasted focaccia*

[ALLERGIES] CONTAINS TREE NUTS [PISTACHIO] / CONTAINS DAIRY [WHIPPED BURRATA]
CONTAINS GLUTEN [FOCACCIA] / VEGETARIAN

MAC & CHEESE

\$7 PER PIECE

fritter, wild mushrooms, truffle aioli, parmigiano & basil

[ALLERGIES] CONTAINS GLUTEN [MAC & CHEESE FRITTER] / VEGETARIAN
CONTAINS DAIRY [MAC & CHEESE FRITTER & TRUFFLE AIOLI] / CONTAINS SOY [MAC & CHEESE FRITTER]
CONTAINS EGG [MAC & CHEESE FRITTER & TRUFFLE AIOLI]

PIMENTO CHEESE

\$5 PER PIECE

*pickled green beans & green goddess dressing
served on grilled country toast*

[ALLERGIES] CONTAINS GLUTEN [GRILLED COUNTRY TOAST] / VEGETARIAN
CONTAINS DAIRY [PIMENTO CHEESE & GREEN GODDESS DRESSING]
CONTAINS EGG [PIMENTO CHEESE & GREEN GODDESS DRESSING]

GRUYERE & MUSHROOM

\$6 PER PIECE

*roasted mushroom, caramelized onion, arugula & balsamic gastrique
served on toasted flatbread*

[ALLERGIES] CONTAINS SOY [FLATBREAD] / CONTAINS DAIRY [FLATBREAD & GRUYERE CHEESE]
CONTAINS GLUTEN [FLATBREAD] / VEGETARIAN

CARROT MUHAMMARA

\$6 PER PIECE

*roasted pepper-walnut sauce, currants, mint, watercress, fennel, red onion & sesame seeds
served in toasted flatbread*

[ALLERGIES] CONTAINS GLUTEN [FLATBREAD & ROASTED PEPPER-WALNUT SAUCE] / CONTAINS TREENUTS [MUHAMMARA]
CONTAINS DAIRY [CARROT FLATBREAD] / CONTAINS SOY [FLATBREAD]
CONTAINS SESAME [SESAME SEEDS] / VEGETARIAN / VEGAN OPTION AVAILABLE

SWEETS

passed hors d'oeuvres

FLOURLESS CHOCOLATE TORTE

\$5 PER PIECE

dark chocolate, chocolate buttercream, almond & orange zest

[ALLERGIES] GLUTEN FREE / VEGETARIAN
CONTAINS DAIRY [FLOURLESS CHOCOLATE TORTE & CHOCOLATE SAUCE & CHOCOLATE BUTTERCREAM]
CONTAINS EGG [FLOURLESS CHOCOLATE TORTE]
CONTAINS TREE NUTS [ALMONDS]

TX GRAPEFRUIT TARTLET

\$5 PER PIECE

*grapefruit curd, local honey & lime meringue
served in a graham tart shell*

[ALLERGIES] CONTAINS GLUTEN [GRAHAM TARTLET] / VEGETARIAN
CONTAINS EGG [GRAPEFRUIT CURD & LIME MERINGUE & GRAHAM TART SHELL]
CONTAINS DAIRY [GRAPEFRUIT CURD & GRAHAM TART SHELL]
MAY CONTAIN TREE NUTS [GRAHAM TART SHELL, FACILITY MANUFACTURED]
MAY CONTAIN SOY [GRAHAM TART SHELL, FACILITY MANUFACTURED]

BOURBON-MAPLE CHOCOLATE & PECAN CREAM PIE

\$5 PER PIECE

*chocolate bourbon custard, maple chantilly & toasted pecans
served in a graham tart shell*

[ALLERGIES] CONTAINS GLUTEN [GRAHAM TART SHELL] / VEGETARIAN
CONTAINS EGG [BOURBON CHOCOLATE CUSTARD & GRAHAM TART SHELL]
CONTAINS DAIRY [BOURBON CHOCOLATE CUSTARD & GRAHAM TART SHELL & MAPLE CHANTILLY]
CONTAINS TREE NUTS [PECANS & GRAHAM TART SHELL MAY CONTAIN]
MAY CONTAIN SOY [GRAHAM TART SHELL, FACILITY MANUFACTURED]

DULCE DE LECHE TARTLET

\$5 PER PIECE

*caramel milk, sea salt, almond, piloncillo infused cream & coconut flakes
served in a graham tart shell*

[ALLERGIES] CONTAINS GLUTEN [GRAHAM TARTLET] / VEGETARIAN
CONTAINS EGG [GRAHAM TART SHELL]
CONTAINS DAIRY [GRAHAM TART SHELL & DULCE DE LECHE & PILONCILLO CHANTILLY]
MAY CONTAIN TREE NUTS [GRAHAM TART SHELL, FACILITY MANUFACTURED]
MAY CONTAIN SOY [GRAHAM TART SHELL, FACILITY MANUFACTURED]

STRAWBERRY SHORTCAKE PARFAIT

\$5 PER PIECE

macerated strawberries, vanilla sponge cake & chantilly cream

[ALLERGIES] CONTAINS GLUTEN [VANILLA SPONGE CAKE] / VEGETARIAN
CONTAINS DAIRY [VANILLA SPONGE CAKE & CHANTILLY CREAM]
CONTAINS EGG [VANILLA SPONGE CAKE]

SPICED CARROT CAKE

\$5 PER PIECE

citrus-cashew cream icing, almond & maple syrup

[ALLERGIES] GLUTEN FREE / VEGAN / VEGETARIAN
CONTAINS TREE NUTS [ALMOND & CITRUS-CASHEW CREAM ICING & SPICED CARROT CAKE]

DARK CHOCOLATE BROWNIE

\$5 PER PIECE

sweet potato frosting & orange zest

[ALLERGIES] GLUTEN FREE / VEGAN / VEGETARIAN / CONTAINS TREE NUTS [DARK CHOCOLATE BROWNIE]

MANGO TRUFFLE

\$5 PER PIECE

coconut, cashews, tahini & chia seeds

[ALLERGIES] GLUTEN FREE / VEGAN / VEGETARIAN / CONTAINS TREE NUTS [MANGO TRUFFLE]
CONTAINS SESAME [MANGO TRUFFLE]

SWEETS

passed hors d'oeuvres

BERRIES & CREAM

\$5 PER PIECE

*cashew cream, sweet balsamic & pistachio
served on a tasting spoon*

[ALLERGIES] GLUTEN FREE / VEGAN / VEGETARIAN / CONTAINS TREE NUTS [BERRIES & CREAM & PISTACHIO]

CHOCOLATE BISCOTTI

\$5 PER PIECE

white chocolate, pistachio, cranberries & orange zest

[ALLERGIES] CONTAINS GLUTEN [CHOCOLATE BISCOTTI] / CONTAINS EGG [CHOCOLATE BISCOTTI]
CONTAINS TREE NUTS [PISTACHIO-CHOCOLATE BISCOTTI] / CONTAINS DAIRY [CHOCOLATE BISCOTTI]
VEGETARIAN

BERRY TARTLETS

\$5 PER PIECE

*lavender pastry cream & fresh berries
served in a graham tart shell*

[ALLERGIES] CONTAINS GLUTEN [GRAHAM TART SHELL] / VEGETARIAN
CONTAINS DAIRY [LAVENDER PASTRY CREAM & GRAHAM TART SHELL]
CONTAINS EGG [LAVENDER PASTRY CREAM & GRAHAM TART SHELL]
MAY CONTAIN TREE NUTS [GRAHAM TART SHELL, FACILITY MANUFACTURER]
MAY CONTAIN SOY [GRAHAM TART SHELL, FACILITY MANUFACTURER]

PECAN PRALINE BLONDIE

\$5 PER PIECE

white chocolate buttercream, caramel sauce, sea salt & pecans

[ALLERGIES] CONTAIN TREE NUTS [PECAN PRALINE BLONDIE] / CONTAINS SOY [PECAN PRALINE BLONDIE]
CONTAINS DAIRY [PECAN PRALINE BLONDIE & WHITE CHOCOLATE BUTTERCREAM & CARAMEL]
CONTAINS EGG [PECAN PRALINE BLONDIE] / CONTAINS GLUTEN [PECAN PRALINE BLONDIE]
VEGETARIAN

DOBERGE CAKE BITES

\$5 PER PIECE

chocolate buttercream, white chocolate drizzle & cocoa nibs

[ALLERGIES] CONTAINS GLUTEN [DOBERGE CAKE] / VEGETARIAN
CONTAINS DAIRY [DOBERGE CAKE]
CONTAINS EGG [DOBERGE CAKE]

BROWNIE S'MORES

\$5 PER PIECE

dark chocolate brownie, vanilla bourbon marshmallow fluff & graham cracker crust

[ALLERGIES] CONTAINS GLUTEN [BROWNIE S'MORE] / VEGETARIAN
CONTAINS DAIRY [BROWNIE S'MORE]
CONTAINS EGG [BROWNIE S'MORE & VANILLA BOURBON MARSHMALLOW FLUFF]
MAY CONTAIN TREE NUTS [GRAHAM CRACKER CRUMB, FACILITY MANUFACTURER]

BANANA CREAM TART

\$5 PER PIECE

*mascarpone vanilla cream, chantilly cream, bourbon caramel & peanut pralines
served in a graham tartlet shell*

[ALLERGIES] CONTAINS GLUTEN [GRAHAM TART SHELL] / CONTAINS PEANUTS [PEANUT PRALINE]
CONTAINS DAIRY [BANANA MASCARPONE VANILLA CREAM & CHANTILLY CREAM & GRAHAM TART SHELL]
CONTAINS EGG [BANANA MASCARPONE VANILLA CREAM & GRAHAM TART SHELL]
VEGETARIAN / MAY CONTAIN SOY [GRAHAM TART SHELL, FACILITY MANUFACTURER]
MAY CONTAIN TREE NUTS [GRAHAM TART SHELL, FACILITY MANUFACTURER]

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stationed small plates

price per item

minimum of 24 per selection is required
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multiple bites per item

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*raw & undercooked foods may be potentially hazardous to your health
no changes or substitutions, please

SEAFOOD

stationed small plates

AHI TUNA POKE *

\$10.5 PER ITEM

ponzu sauce, wasabi-avocado puree, cucumber, green chile, shallot, sesame & basil

[ALLERGIES] GLUTEN FREE / CONTAINS SOY [PONZU SAUCE] / CONTAINS SESAME [SESAME SEEDS]

SALMON TATAKI *

\$12 PER ITEM

avocado, orange supremes, serrano, miso marinade & toasted sesame seeds

[ALLERGIES] GLUTEN FREE / CONTAINS SOY [SALMON TATAKI]
CONTAINS SESAME [TOASTED SESAME SEEDS & SESAME SEED OIL]

SMOKED SALMON *

\$10 PER ITEM

*caviar, cream cheese, pickled red onion, dill & everything seasoning
served on pate a choux*

[ALLERGIES] CONTAINS GLUTEN [PATE A CHOUX] / CONTAINS DAIRY [CREAM CHEESE & PATE A CHOUX]
CONTAINS SESAME [EVERYTHING SEASONING] / CONTAINS EGG [PATE A CHOUX]

SHRIMP AGUACHILE

\$11 PER ITEM

tomatillo chile-water, avocado, cucumber, serrano, lime, basil oil, cilantro & green onion

[ALLERGIES] GLUTEN FREE / CONTAINS SHELLFISH [SHRIMP AGUACHILE]

LOBSTER CORN DOG

\$12 PER ITEM

sweet corn mayo, tabasco-honey, lemon & micro celery

[ALLERGIES] CONTAINS GLUTEN [LOBSTER CORN DOG] / CONTAINS SOY [LOBSTER CORN DOG]
CONTAINS SHELLFISH [LOBSTER CORN DOG] / CONTAINS DAIRY [LOBSTER CORN DOG]
CONTAINS EGG [SWEET CORN MAYO & LOBSTER CORN DOG]

BLUE CRAB CAKE

\$15 PER ITEM

sweet corn mayo, tabasco-honey, lemon & endive

[ALLERGIES] CONTAINS GLUTEN [BLUE CRAB CAKE] / CONTAINS DAIRY [BLUE CRAB CAKE]
CONTAINS SHELLFISH [BLUE CRAB CAKE]
CONTAINS EGG [SWEET CORN MAYO & BLUE CRAB CAKE]

MEATS

stationed small plates

CHICKEN TINGA

\$9 PER ITEM

*chipotle salsa, avocado, queso fresco, pickled red onion & cilantro
served on a black bean sope*

[ALLERGIES] GLUTEN FREE / CONTAINS SOY [BLACK BEAN SOPE]
CONTAINS DAIRY [QUESO FRESCO & BLACK BEAN SOPE]

BEEF BARBACOA

\$8 PER ITEM

*sweet potato, chile salsa, red fresno & cilantro
served on corn tortilla chip*

[ALLERGIES] GLUTEN FREE / CONTAINS SOY [CORN TORTILLA CHIP]
CONTAINS FISH [WORCESTERSHIRE SAUCE & CHILE SALSA]

BEEF BRISKET BURNT ENDS

\$9 PER ITEM

house smoked low & slow, barbecue sauce, pickled banana pepper relish & dry rub

[ALLERGIES] GLUTEN FREE / CONTAINS SOY [BARBECUE SAUCE]

BEEF SHORT RIB TORTELLINI

\$14 PER ITEM

handmade tortellini, braised beef short rib, tomato ragú, parmigiano & basil

[ALLERGIES] CONTAINS DAIRY [TOMATO RAGÚ & PARMIGIANO CHEESE]
CONTAINS GLUTEN [BEEF SHORT RIB TORTELLINI] / CONTAINS EGG [BEEF SHORT RIB TORTELLINI]
CONTAINS FISH [WORCESTERSHIRE SAUCE, BEEF SHORT RIB TORTELLINI]

STEAK TARTARE

\$12 PER ITEM

*filet mignon minced, capers, olive, shallot, horseradish, egg yolk
chive, lemon zest & kettle chip*

[ALLERGIES] GLUTEN FREE / CONTAINS FISH [ANCHOVY, STEAK TARTARE SAUCE]
CONTAINS EGG [EGG YOLK & STEAK TARTARE SAUCE]

LAMB SKEWERS

\$13 PER ITEM

*grilled marinated lamb tenderloin, muhammara sauce
mint, aleppo chile & toasted flatbread*

[ALLERGIES] CONTAINS TREE NUTS [WALNUT, MUHAMMARA SAUCE] / CONTAINS SOY [FLATBREAD]
CONTAINS GLUTEN [MUHAMMARA SAUCE & FLATBREAD] / CONTAINS DAIRY [FLATBREAD]

VEGETABLES & CHEESE

stationed small plates

RED BEET HUMMUS

\$7.5 PER ITEM

pistachio, dill, pickled serrano, dukkah, lemon, toasted flatbread & cucumber slices

[ALLERGIES] CONTAINS GLUTEN [FLATBREAD] / CONTAINS TREE NUTS [PISTACHIO] / VEGETARIAN
CONTAINS SOY [FLATBREAD] / CONTAINS DAIRY [FLATBREAD] / CONTAINS SESAME [RED BEET HUMMUS]
VEGAN OPTION AVAILABLE

GOLDEN BEET

\$10.5 PER ITEM

goat cheese, tangerine, hazelnut, curly endive & lemon

[ALLERGIES] GLUTEN FREE / CONTAINS TREE NUTS [HAZELNUTS] / CONTAINS DAIRY [GOAT CHEESE]
VEGETARIAN

HEIRLOOM TOMATO

\$9 PER ITEM

*whipped burrata, pistachio, za'atar, basil, red onion
charred lemon vinaigrette & toasted focaccia*

[ALLERGIES] CONTAINS TREE NUTS [PISTACHIO] / CONTAINS DAIRY [WHIPPED BURRATA]
CONTAINS GLUTEN [FOCACCIA] / VEGETARIAN

CRISPY ARTICHOKE

\$10 PER ITEM

romesco sauce, marcona almond, hot paprika, honey & sea salt

[ALLERGIES] CONTAINS TREE NUTS [MARCONA ALMONDS & ROMESCO SAUCE]
CONTAINS GLUTEN [ROMESCO SAUCE] / CONTAINS SOY [CRISPY ARTICHOKE]
VEGETARIAN / VEGAN OPTION AVAILABLE

TEMPURA SHISHITO

\$11 PER ITEM

sweet potato, sweet chili vegan aioli, green onion & sea salt

[ALLERGIES] CONTAINS TREE NUTS [SWEET CHILI VEGAN AIOLI]
CONTAINS GLUTEN [TEMPURA SHISHITO] / CONTAINS SOY [TEMPURA SHISHITO]
VEGAN / VEGETARIAN

POTATO CROQUETTES

\$10 PER ITEM

feta cheese, garlic aioli, cilantro, dill, lemon & sea salt

[ALLERGIES] GLUTEN FREE / CONTAINS DAIRY [FETA CHEESE]
CONTAINS EGG [POTATO CROQUETTES & GARLIC AIOLI] / CONTAINS SOY [POTATO CROQUETTE]
VEGETARIAN

SWEETS

stationed small plates

SEA SALT CARAMEL BUDINO

\$8 PER ITEM

goat cheese pudding, caramel chantilly & graham cracker

[ALLERGIES] CONTAINS GLUTEN [SEA SALT CARAMEL BUDINO] / VEGETARIAN
CONTAINS DAIRY [SEA SALT CARAMEL BUDINO]
CONTAINS EGG [SEA SALT CARAMEL BUDINO]
MAY CONTAIN TREE NUTS [GRAHAM CRACKER CRUMB, FACILITY MANUFACTURER]

BEET & STRAWBERRY SHORTCAKE PARFAIT

\$9 PER ITEM

*vanilla sponge cake, macerated beets & strawberries, goat cheese cremeux
white chocolate & almond*

[ALLERGIES] CONTAINS GLUTEN [VANILLA SPONGE CAKE] / VEGETARIAN
CONTAINS DAIRY [VANILLA SPONGE CAKE & CREMEUX]
CONTAINS EGG [VANILLA SPONGE CAKE & CREMEUX]
CONTAIN TREE NUTS [ALMOND]

SPICED CARROT CAKE PARFAIT

\$8 PER ITEM

citrus-cashew cream icing, almond & maple syrup

[ALLERGIES] GLUTEN FREE / VEGAN / VEGETARIAN
CONTAIN TREE NUTS [ALMOND & CITRUS-CASHEW CREAM ICING & SPICED CAKE]

CHURROS & DULCE DE LECHE

\$7 PER ITEM

fried pastry, cinnamon, sugar & caramelized milk

[ALLERGIES] CONTAINS GLUTEN [CHURROS] / VEGETARIAN
CONTAINS DAIRY [CHURROS & DULCE DE LECHE]
CONTAINS EGG [CHURROS] / CONTAINS SOY [CHURRO]

CARAMEL FLAN

\$8 PER ITEM

caramel custard, raspberry & mint

[ALLERGIES] GLUTEN FREE / VEGETARIAN
CONTAINS DAIRY [CARAMEL FLAN]
CONTAINS EGG [CARAMEL FLAN]

BERRIES & CREAM

\$7 PER ITEM

cashew cream, sweet balsamic & pistachio

[ALLERGIES] GLUTEN FREE / VEGETARIAN / VEGAN
CONTAINS TREE NUTS [BERRIES & CREAM & PISTACHIO]

LAYERED DARK CHOCOLATE BROWNIE

\$8 PER ITEM

chocolate sweet potato icing, cocoa nibs & powdered sugar

[ALLERGIES] GLUTEN FREE / VEGETARIAN / VEGAN
CONTAINS TREE NUTS [DARK CHOCOLATE BROWNIE & CHOCOLATE SWEET POTATO ICING]

PETIT BEIGNET

\$7 PER ITEM

fried pastry, citrus jam & powdered sugar

[ALLERGIES] CONTAINS GLUTEN [BEIGNET BITES] / VEGETARIAN
CONTAINS DAIRY [BEIGNET BITES]
CONTAINS EGG [BEIGNET BITES]
CONTAINS SOY [BEIGNET BITES]