



SAMPLE HORS D' OEUVRES

LAND

chilled spring pea and mint soup shot | black truffle foam
ricotta and sweet potato tart | roasted pumpkin seed | grilled shallot
grilled fig | fromage blanc | grape compote | port drizzle
falafel on a stick | olive | tomato | mint and lemon feta yogurt
gorgonzola cream on toast point | caramelized pear | red grape | pistachio dust
portobello and cabrales bleu cheese risotto balls | spicy tomato marmalade
cipollini onion frittata | fingerling potato | piquillo relish
caprese on a stick | balsamic reduction
grilled corn polenta | roasted pepper | whipped chevre

SEA

yellow tomato and watermelon gazpacho | cilantro lime shrimp garnish
ahi tuna ceviche | avocado creme | espelette oil | summer melon and litchi relish
seared scallop | puree of edamame | chanterelle and leek confit | spoon
preserved lemon and basil wrapped shrimp | spiced aioli
shrimp and shiitake dumpling | soy dashi broth | scallion | black sesame
house cured salmon flatbread | preserved lemon | dill crème fraiche
smoked trout cake | papaya salsa | chive crème fraiche
black mediterranean mussel | mascarpone curry | served on the half shell
lobster empenada | sweet corn | roasted chili | cilantro | spicy yellow pepper sauce
lobster slider | sesame seaweed slaw | sriracha aioli

FARM

chicken tostada | cumin black bean | cabbage radish salad | tomatillo mango jam
bbq pulled pork | cilantro polenta cake | white corn and avocado salsa
asian style duck | wild rice cake | pea sprout and cabbage slaw | sake infused tangerine
smoked pepper seared filet | parmesan lavash | ratatouille | black olive oil
peach and apple smoked bacon pizzette | herb goat cheese | caramelized onion | balsamic drizzle
moroccan style lamb slider | harissa aioli | arugula | charred tomato confit | on brioche bun
smoked mozzarella and prosciutto di parma | cantelope and fig relish
vietnamese pork lettuce wrap | cucumber | carrot | thai basil | dipping sauce
malaysian beef satay | papaya | sweet soy dipping sauce
lemongrass braised pork taco | pickled cabbage | caffir lime yogurt

SWEET

sour cherry trifle | fromage blanc parfait | nougatine
bittersweet chocolate and caramel bread pudding | chocolate sauce
mini spiced apple tart tatin | fig and date compote | cider gastrique
coconut tapioca | passion fruit puree | litchi and pineapple salsa
mousse shots | espresso chocolate | butterscotch | seasonal compote
assorted mini cupcakes | pb&j | red velvet | chocolate, chocolate, chocolate
lemon pot du creme | poppy seed shortbread dipped in dark chocolate

urbanKITCHEN