



# Passed Hors d'Oeuvres Menu

*3 items @ \$15 per person*

*6 items @ \$30 per person*

*9 items @ \$45 per person*

*Available to **Full Buy Outs** only*

*\*Menus subject to change based on seasonality*

*Gluten Free (GF), Vegetarian (V), Nuts (N)*



## Protein

### **Twice Baked Corned Beef Potatoes (GF)**

*Horseradish Crème*

### **Bratwurst Bites**

*Pickled Radish, Dijonnaise*

### **Kraut Burger Sliders**

*Sauerkraut, Cheddar, Caramelized Onions*

### **Chicken Schnitzel Sliders**

*Coleslaw, Pickled*

### **Mini Beef Corn Dog**

*Wild Turkey Mustard*

### **Curried Beef Skewers (GF)**

*Obatzda Dip*

### **Caramelized Bacon Deviled Eggs (GF)**

### **Lamb Köfte Skewers**

*Tomato Pomegranate Relish*

## Vegetarian

### **Green Garlic Kroketter**

*Meyer Lemon Aioli*

### **Crostinis (N)**

*Apples, Crème Fraîche, Fennel, Red Walnuts*

### **Deviled Eggs (GF)**

### **Brussels Sprout Chips (Vegan)**

*Bamboo Cone*

### **Kartoffel Tots in Bamboo Cone**

*Curry Ketchup*

## Dessert

### **Chocolate Popcorn (N)**

*Assorted Dried Fruit*

### **Coconut Panna Cotta (GF)**

*Raspberry*