

## CANAPES

*passed*

### COLD

BROWN BUTTER HUMMUS pumpkin seed relish, seeded cracker *5. each*

GOAT CHEESE house-made focaccia, pine nuts, lavender honey *5. each*

SMOKED MACKEREL TARAMASALATA trout roe, potato chip *5. each*

SPANISH CHORIZO cheese and cracker *5. each*

BEET TARTARE crushed coriander, dill *5. each*

BEEF SLIDER horsey cream, arugula *5. each*

### HOT

MINI FALAFEL spiced yogurt, pickled carrot *5. each*

ZA'ATAR RUBBED SHRIMP SKEWERS *7. each*

GRILLED BABY LAMB CHOPS *7. each*

SWORDFISH MEATBALLS spicy tomato sauce *5. each*

LAMB SLIDER greek sauce, pickled red onion *5. each*

## STATIONS

### BOARDS

BUTCHER'S BOARD house-cured meats, pickles, dips, crackers *34. per person*

MEZZE PLATTER crudite, hummus, marinated olives, muhamarra, flatbread *26. per person*

CHEESE BOARD regional cheeses, nuts, compotes and conservas, crackers *34. per person*

### RAW BAR

*28. per person for 1 hour*

*23. per person for each additional hour*

OYSTERS ON THE HALF SHELL cocktail sauce, mignonette

TUNA CRUDO

JUMBO SHRIMP COCKTAIL