



## TASTING PLATES

Our gourmet tasting plate menus offer party guests artfully crafted sampler plates or “mini meals” featuring exciting contemporary cuisine. Tasting plates can either be passed by waiters or assembled and served from a chef’s station. They also work exceptionally well as part of a menu combining passed hors d’oeuvres and grazing stations. Wines, beers or other specialty beverages can be paired with each tasting plate. Select two or three elegantly paired tasting plates if a meal portion is required. Our event planners are always happy to help you design the perfect combination for the type of event you are planning.

### YOUR CHOICES:

Pan seared beef tenderloin with truffle infused mash, caramelized cipolini onion and ancho demi

Panko crusted chili shrimps atop micro greens with sweet soy splash and mango salad

Butter chicken with scented basmati rice, vegetable pakora and mango drizzle

Thai crispy vegetable roll with sweet chili eggplant and green curry tofu

Beef short ribs with gorgonzola gnocchi, vegetable sautee

Chicken and sun dried tomato agnolotti with basil cream, goat cheese mousse on garlic country wheat crostini

Spanish barbecued pork with chorizo and red pepper sauce accompanied by potatoes bravas

Cajun blackened chicken thighs with cajun corn salad and warm tortilla crisps

Miso baked salmon with steamed bok-choi and soy dressed udon soy noodles

Crispy halibut with potato puffs and malt infused aioli

