

CANAPE

MENU



HOT

CANAPES

ARANCINI | \$38/Dozen

Our Signature Spanish Bomba Rice infused with Mozzarella and Romesco Fried crispy onions with an Avocado Yogurt and crunchy Chickpeas

GAMBAS CATALONIA | \$35/Dozen

Garlic Chili Sautéed Shrimp toasted on Rye

ROASTED BEET AND GOAT CHEESE

TART | \$35/Dozen

Roasted Beets, Lemon Herb Whipped Goat Cheese, Fresh Herbs in a Golden Puff Pastry
\$35 per dozen

SWEET HEAT PORK BELLY | \$36/Dozen

House braised Pork Belly with a Honey Chili Glaze, topped with Sesame and Green Onion

FRIED MANCHEGO | \$46/Dozen.

Tempura Battered Panko Crusted Spanish Manchego Cheese drizzled with Chorizo Oil

BOMBA | \$32/Dozen

House Made Veal Meatballs, stuffed with Mozzarella and Goat Cheese, smothered in San Marzano House Made Tomato Sauce, dusted with Grana Padano

CHORIZO POPPERS | \$35/Dozen

House Made Chorizo Sausage wrapped in a Potato Gaufrette with Paprika Aioli

FALAFEL | \$27/Dozen

House Made Quinoa Red Lentil and Green Garbanzo Bean Falafel accompanied with a House Made Greek Yogurt Tzatziki and Ancho Aioli

ROASTED CAULIFLOWER | \$40/Dozen

Roasted Cauliflower in House Made Sumac Tahini Ranch and Fragrant Pistou topped with Toasted Pepitas and Pomegranate Seeds



COLD

CANAPES

MELON GAZPACHO | \$28/Dozen
Compressed Watermelon with Minted Melon
Coulis Cava Pearls and Fresh Basil

CAPRESE SKEWER | \$22/Dozen
Fresh Grape Tomatoes with Bocconcini Cheese
an Olive and Fresh Basil topped with a Balsamic
drizzle

TUNA TATAKI | \$36/Dozen
Garlic Sesame Crusted Tuna in a Yuzu Ponzu
sauce on a crispy Fried Wonton topped with
Pickled Fresno peppers and Green Onion

AAA BEEF CARPACCIO ROLLS | \$38/Dozen
Seared AAA Beef tenderloin Arugula and a
Horseradish Remoulade

TOMATO CONFIT CROSTINI | \$22/Dozen
Triple Cream Brie, topped with Confit Tomatoes
and Fresh Basil on a Crostini

AVO TOAST | \$32/Dozen
Crushed Avocado Fresh Radish Cilantro on
Toasted Rye bread

