

MARBLED LA

PASSED APPETIZERS



	<u>>2 hours</u>	<u>Extra Hour</u>
3apps	\$15	\$3
4apps	\$19.50	\$4
5apps	\$23.50	\$5
6apps	\$26	\$6
Additional	\$3.50/app	

Sliders Served on Brioche Buns or Hawaiian Rolls

Carolina Style Pull Pork, country slaw
 Angus Burger, with cheddar cheese and caramelized onion
 Nashville Style Fried Hot Chicken
 Black Bean Veggie Burger, avocado, thousand Island
 Spanish Style Chorizo, smoked paprika aioli and manchego cheese

Crostini

“Panzanella”, tomato, red onion, basil, balsamic
 Burrata, marinated sundried tomato, balsamic
 Avocado Toast, radish, pickled red chili
 Smoked Black Bean, queso fresco, cilantro
 Asparagus, hard boiled egg, truffle vinaigrette
 Smoked Trout, apple, pickled shallot
 Clam, garlic, oregano, lemon
 Shrimp Salad, crème fraiche, lemon, tarragon
 Smoked Salmon, herb cream cheese

Raw +1pp

Tuna, yuzo koshi, soy-ponzu, wonton chip
 Salmon, lemon, capers, mustard, shallots, wonton chip
 Beef, traditional tartar, potato chip
 Beet, traditional tartar, potato chip
 Shrimp Ceviche, tomato, red onion, cilantro, tortilla chip
 Oyster on the half shell, yuzu mignonette (+2pp)

Shooters

Gazpacho, brioche croutons
 Cold Melon Soup, blue crab
 Tomato Soup, mini grilled cheese
 Butternut Squash Soup, five spice crème fraiche
 French Onion Soup, gruyere cheese
 Broccoli-Cheddar Soup, crunchy pretzel
 Mini Poke Rice Bowl, with choice of raw fish
 Miso Soup, mitsuba

Cold

Curry Deviled Eggs; mango chutney

Mini Caesar Bites

Mini Butter Lettuce Salad Wraps with Blue Cheese, Cherry Tomatoes and Fried Shallot

House Made Mini Foie Gras Torchon served on Brioche, with Seasonal Fruit Compote (+3 pp)

Tuna Tartare on Wonton Chip

Hot

Black Truffle Mac and Cheese Croquettes

Bacalao Croquets with Smoked Paprika Aioli

Asparagus, Pea and Pecorino Arancini

Amatriciana Arancini

Bacon Jam Grilled Cheese

Caramelized Onion, Grilled Blue Cheese

Bacon Wrapped Dates with Almonds

Mini Delaware Crab Cakes, Remoulade (+1pp)

Potato Latkes with Smoked Salmon (+1pp) or Caviar (+mp pp)

Mini Twice Baked Potato

Fried Chicken and Waffles

Pan Seared Polenta with Mushroom Ragu

Pastrami Spiced Chicken Skewers, Sauerkraut Aioli, Rye Breadcrumbs

Seared Filet Beef on Potato Chip + Ponzu Wasabi Aioli

Quesadillas + Tostadas

BBQ Chicken Quesadilla

Cheese Quesadilla with Roasted Tomato Salsa

Pork Belly Tostada with Tomatillo salsa

Chicken Tinga Tostada, with Pickled Red Onion

Desserts

Season Panna Cotta Cups

Butterscotch Budino Cups

Mini Cheesecake with Berry Compote

Fudge Brownie Bites

Lemon Bar Bites

Peanut Butter Cookies

Snickerdoodle Cookies

Stations (served with accompaniments included)

Raw Bar \$Market Price

Charcuterie Selection \$8/pp

Artisanal Cheese Selection \$7/pp

Market Crudités with Assorted Dips \$5/pp

All Inclusive Station (Cheese, Charcuterie, Crudité) \$16/pp