

JP's Delicacies Hors d'oeuvres Menu

COLD HORS D'OEUVRES

Vegetarian

- Golden beets, pistachio goat cheese mousse, citrus cranberry jam, crostini Torched apple bruschetta with fig, brie and balsamic reduction
- Macadamia nut crusted honey goat cheese bites GF
- Pear, fig, brie bruschetta with blush wine reduction
- Cucumber cup, roasted garlic blue cheese mousse, cherry tomato GF/DF
- Cucumber cup, black bean & roasted corn salsa, cilantro pesto GF

Meat

- Beef Carpaccio, parmesan cracker truffle Aioli arugula DF

Seafood

- Seared tuna, pineapple, Wasabi Aioli DF
- Tuna Tartar, fennel tapenade, taro root chip GF/DF
- Smoked salmon mousse, cucumber cup, salmon roe, chive stick GF

HOT HORS D'OEUVRES

Vegetarian

- Fingerling potatoes, camembert, truffle oil, scallion GF
- Falafel spheres, chipotle hummus V/DF
- Wild mushroom phyllo samosas V
- Portabella risotto aroncini, Truffle Aioli DF

Meat

- Lamb meatballs with salsa verde GF/DF
- Rosemary and garlic marinated lamb lollipops, Salsa Verde GF
- Curry lamb croquettes, mint pesto

Seafood

- Applewood-smoked bacon wrapped sea scallops,
- Orange horseradish Alaskan salmon cakes, lemon caper aioli
- Crab cakes, creole remoulade sauce GF

- V-Vegan
- DF-Dairy Free
- GF-Gluten Free