

# KNIFE & WHISK

Hors d'œuvres Menu 2021

**Lobster Bisque Shooter** - Smooth and creamy personal sized soup seasoned to perfection  
**2**

**Spanakopita** - A savory Greek pastry made with layers of phyllo and decadent spinach  
**2.5**

**Jumbo Shrimp Cocktail** - Chilled jumbo shrimp served with a spicy cocktail sauce  
**4**

**Grilled Vegetable Quesadillas** - Served with salsa and Sour Cream  
**2.5**

**Crab Legs** - Sautéed in white wine butter garlic sauce  
**MV**

**Stuffed Mushrooms** - Stuffed with lump crab, blue cheese and breadcrumbs  
**3.5**

**Fried Green Tomatoes** - Sliced green tomatoes tossed in panko and lightly fried, served w/ avocado ranch  
**3**

**Caprese Salad** - Simple mini Italian salad made of fresh mozzarella, baby cherry tomatoes, basil and drizzled in a balsamic reduction  
**2**

**Mini Melon Salad** - Watermelon pieces with feta cheese and a balsamic glaze  
**2.5**

**Arancini** - Stuffed risotto, rolled in panko and deep-fried  
**3**

**Grilled Stuffed Jalapeños** - Stuffed with cream cheese and wrapped in bacon  
**2**

**Mac & Cheese Croquette** - Small portions of our delicious truffle Mac & Cheese breaded and fried to perfection  
**2.5**

**Crab Cake** - Hand formed cakes, made with lump crab meat and Cajun remoulade  
**3.5**

**Stuff Bison Meatball** - Bite size meatballs stuffed with Havarti cheese and a house blend of Italian spices, served with a side of marinara  
**3.5**

**Market Fresh Meat & Cheese** - Sliced varieties of meats and cheeses  
**MV**

**Mini Tomato Basil Shooters/Grilled Cheese** - Small portions of rich creamy tomato based soup, garnished with fresh basil and accompanied by a bite size grilled cheese  
**2.5**

**Quail Legs** - Frenched quail legs garnished w/ a spicy buffalo sauce  
**3.5**

**Shrimp & Grits** - Marinated fresh shrimp on the rim of a shooter of sweet potato grits.  
**3**

**Empanadas** - Stuffed pastries served with avocado mousse.  
**3**

**Deviled Eggs** - Traditional deviled egg topped with Texas caviar & candied bacon  
**3**

**Spinach Dip** - Creamy spinach and crostinis  
**2**

**Tenderloin Crostini** - Shaved tenderloin, caramelized onions, Gorgonzola cream sauce and arugula  
**2.25**

**Crab Dip** - Goat cheese, cream cheese, Texas caviar and blacked pita chips  
**4**

**Caramelized French Onion Dip** - Served with pita chips and crostinis  
**2**

**Bruschetta** - A blend of garden ripe tomatoes, fresh basil, garlic and oil spooned over a baked baguette slice.

**2.5**

**Salmon Mousse** - Smoked salmon blended with creme cheese and spices

**2.5**

**Stuffed BBQ Mushrooms** - Baby portobello stuffed with bbq chicken, garlic, sharp cheddar cheese and caramelized onion

**2.5**

**Chocolate Mousse** - Mini portions of decadent creamy chocolate mousse

**2**

**Banana Pudding** - Mini banana pudding cups, topped with whipped cream and cookie

**1.5**

**Creme Brûlée** - Traditional french custard topped with raw sugar

**6**

**Foie gras mousse** - served w/ dried fig , caramelized onion, and a balsamic reduction

**3**

**Poached Pear** - Mini poached pear salad served on a lavash cracker

**2**

**Peanut-butter Cup** - Whipped peanut butter mousse, covered in chocolate ganache with an Oreo cookie crust

**3**