

HORS D'OEUVRES

KNIFE & WHISK

SEA FOOD

LOBSTER BISQUE SHOOTER

Smooth and creamy personal sized soup seasoned to perfection

\$2

JUMBO SHRIMP COCKTAIL

Chilled jumbo shrimp served with a spicy cocktail sauce

\$4

CRAB LEGS

Sautéed in white wine butter garlic sauce

MK

CRAB CAKE

Hand formed cakes, made with lump crab meat and Cajun remoulade

\$3.5

SHRIMP & GRITS

Marinated fresh shrimp on the rim of a shooter of sweet potato grits.

\$3

SALMON MOUSSE

Smoked salmon blended with creme cheese and spices

\$2.5

SALMON PATTY

Fresh salmon patties and cooked to a crisp outside served with cajun remoulade

\$3

CRAB MUSHROOM

Stuffed with lump crab, blue cheese and breadcrumbs

\$3.5

CRAB DIP

Goat cheese, cream cheese, Texas caviar and blacked pita chips

\$ 4

QUAIL LEGS

Frenched quail legs garnished w/ a spicy buffalo sauce

\$ 3.5

TENDERLOIN CROSTINI

Shaved tenderloin, caramelized onions, Gorgonzola cream sauce and arugula

\$3

MEATBALL

Bite size meatballs stuffed with Havarti cheese and a house blend of Italian spices, served with a side of marinara

\$ 2.5

+ \$1 BISON

STUFFED JALAPENO

Stuffed, wrapped in bacon and grilled

\$ 2.50

BBQ MUSHROOM

Baby portobello stuffed with bbq chicken, garlic, sharp cheddar cheese and caramelized onion

\$2.5

EMPANADAS

Stuffed pastries with avacado dipping sauce

\$ 3

FOIE GRAS MOUSSE

Served with dried fig, caramelized onion, and a balsamic reduction

\$ 3

CHARCUTERIE

A variety of meats, cheese, crackers, nuts, fruits, veggies

MK

PROTEINS

HORS D'OEUVRES

KNIFE & WHISK

MEAT FREE

GRILLED VEGETABLE QUESADILLA

Served with salsa and Sour Cream

\$2.5

FRIED GREEN TOMATOES

Tossed in panko and lightly fried, w/ avocado ranch

\$3

CRAB LEGS

Sautéed in white wine butter garlic sauce

MK

CAPRESE SALAD

Fresh mozzarella, baby cherry tomatoes, basil and drizzled in a balsamic reduction

\$2

MELON SALAD

Watermelon pieces with feta cheese and a balsamic glaze

\$2.5

ARANCHINI

Stuffed risotto, rolled in panko and deep-fried

\$3

MAC & CHEESE CROQUETTE

Mac & Cheese breaded and fried to perfection

\$2.5

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

DEVILED EGGS

Traditional deviled egg topped with Texas caviar & candied bacon

\$3

BRUSCHETTA

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

\$2.5

SPINACH DIP

Creamy spinach and crostinis

\$2

FRENCH ONION DIP

Served with pita chips and crostinis

\$ 2

CRAB DIP

Goat cheese, cream cheese, Texas caviar and blacked pita chips

\$4

DIPS

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 BRULEE

Traditional french custard topped with raw sugar

\$6

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

SWEETS