



# PRIVATE PARTY SAMPLE MENU

## PASSED & TABLED LIGHT HORS D'OEUVRES

Spanish & Italian Charcuterie Board

Ajo Blanco Malagueno & Grapes (Andalucia Almond Gazpacho)

Maple Smoked Bacon Wrapped Goat Cheese Stuffed Dates, drizzled  
w/ Aji Amarillo Infused Maple Syrup

Smoked Salmon Tartare

Feta cheese, Peach, & Arugula Crostini w/ Peach marmalade base &  
balsamic glaze drizzle

## TABLED HEAVY HORS D'OEUVRES

Serrano Ham Croquettes w/ Mojito Aioli & Piquillo Pepper Aioli

Shrimp Scampi w/ Paesano Sauce on Crostini

Akaushi Wagyu Hanger Steak Kabob w/ Chimichurri sauce

Chorizo Meatballs w/ Gazpacho Sauce and Aji Amarillo & Honey

Green Goddess Dip w/ Herb Goat Cheese, Pork Belly Crisp, Passion Fruit  
marmalade, and Microgreens on Crostini

## DESSERT

Vanilla Bean Flan w/ Brandy infused Caramel sauce

