

COOK HALL PASSED SNACKS

(PRICE PER PIECE)

TOMATO AND FETA CHEESE BRUSCHETTA.....	4
VEGETABLE SPRING ROLLS, SWEET CHILE SAUCE.....	4
ARTICHOKE AND PARMESAN BEIGNETS.....	3
DEVEILED EGGS, SMOKED TROUT, DILL.....	3
GULF SHRIMP COCKTAIL SHOOTERS.....	5
AHI TUNA TARTARE, AVOCADO MOUSSE, BLACK SESAME CONE...5	
LUMP CRAB SALAD ON TOAST, CHIVE OIL.....	5
CRISPY COCONUT SHRIMP, CHILE LIME SAUCE.....	5
PULLED BBQ PORK SLIDERS, NAPA SLAW.....	5
CRISPY DUCK TACO, CHIPOTLE, RED CABBAGE.....	6
CASHEW CHICKEN SPRING ROLL.....	4
LOCAL GOAT CHEESE TARTELETTE WITH SUNDRIED TOMATO AND BACON.....	4
PETITE ANGUS BEEF SLIDERS, PIMENTO CHEESE.....	5

PLATTERS:

(PRICE PER PERSON)

LOCAL AND IMPORTED CHEESES, GRILLED BREAD, CRACKERS, FRESH AND DRIED FRUITS.....	5
LOCALLY CURED ARTISAN CHARCUTERIE BOARD, MUSTARDS, PICKLED VEGETABLES, GRILLED BREAD.....	6
HUMMUS, MARINATED GOURMET OLIVES, GRILLED PITA, HARISSA.....	5