



# Hot Teasers

## displayed hot teasers

only offered from a station

### seafood

**seafood dumpling, ponzu sauce**

\$9 each

**gochujang glazed jumbo shrimp skewers, scallions, toasted sesame**

\$10 each

**crab cakes, remoulade**

\$10 each

**bacon wrapped scallops**

\$10 each

### Meats

**philly cheese steak tart**

\$9 each

**buffalo chicken spring rolls, blue cheese sauce**

\$9 each

**short rib & manchego empanada, truffle aioli**

\$10 each

**buffalo chicken meatballs, celery root puree**

\$9 each

**cuban spring rolls**

\$9 each

**thai chicken skewers, thai curry sauce**

\$9 each

**chicken quesadilla cones, avocado ranch**

\$9 each

**sweet southern chicken pot pie, cajun remoulade**

\$9 each

**cavatappi, bacon and fontina croquettes, sauce romesco**

\$9 each

**vegetarian**

**cotija cheese arepa, charred tomato salsa**

\$9 each

**asiago and romano cheese arancini, tomato fondue**

\$9 each

**spanakopita**

\$9 each

**butternut squash arancini, miso maple tahini sauce**

\$9 each

**Gruyere Leek Tarts**

\$9 each

**vegetable quesadilla cone, chipotle aioli**

\$9 each

**ENHANCEMENTS**

**assorted dips**

\$20

spinach and roasted garlic, white bean-mascarpone cheese, hummus, gorgonzola-candied walnuts, pitas, lavosh, french bread

**artesian imported cheeses**

\$32

brie, cambozola, pecorino, emmentaler, english cheddar, naked goat, dried fruit, nuts, fig puree, balsamic syrup, crusty bread

**marinated roasted vegetables**

\$28

eggplant, peppers, squash, asparagus, wild mushrooms, red onions, crusty breads

**array of sushi rolls**

\$45

sashimi, nigiri, served with wasabi, soy, pickled ginger

~ 5 pieces per person

**chocolate fondue**

\$18

dark and white chocolate, chocolate and vanilla pound cake, strawberries, marshmallows

**crepes**

\$20

fresh fruit, berries, whipped cream, chocolate and fruit sauces\*

**tiramisu**

\$22

espresso soaked lady finger cookies, sweet mascarpone\*

**carved-roasted pineapple**

\$20

coconut fondant cake, caramel and vanilla gelato, coconut streusel\*

\*Culinary Attendant fee of \$275.00 per station

Enhancements must be ordered for the entire guarantee

All pricing is per person, unless otherwise noted.

Prices are exclusive of a 26% service charge and 6.5% sales tax. 58.8% of the service charge is a gratuity for banquet employees. No other fee or charge is a tip, gratuity, or service charge for any employee.