

RECEPTION

with PASSED HORS D'OUVRES

PIGGY SCHMACKS

glazed chicharron with toasted almond, sesame & coconut

TOMATO TART TATIN

burrata, cherry tomato, port reduction, basil, rosemary – parmesan tart

QUINOA TABOULLEH

hummus, cucumber pico de gallo

'TACO' PANI PURI

beef, lettuce, cheese, sour cream, pickled onion in an Indian street food shell

SPINACH & FETA EMPANADA

creamy cilantro sauce

AHI TUNA CEVICHE

peanut, crispy onion, coconut & coconut crema

SMOKED LAMB LOLLICHOPS

tamale husk smoked with chili aji panca glaze

BAHN MI ECLAIRS

pork pate, viet bbq pork, carrot, green onion, cilantro, hoisin

ANGEL WINGS

ethereally light chicken wings, brown butter, habanero, papaya

EARL GREY TRES LECHES

SALTED CARAMEL RICE CRISPIES

ASSORTED MACARONS

CHOCOLATE TRUFFLES