



{ Passed Hors D'Oeuvres }

Serock Favorites

- CHICKEN FRANCAISE | zesty lemon sauce
- CHICKEN BITES | italian breadcrumbs or pistachio crusted, honey mustard
- CROQUETAS POLLO | sauce romesco
- SESAME CHICKEN | sweet chili sauce (GF)
- JERK CHICKEN | mango chutney (GF)
- STUFFED POTATOES | baby bliss, bacon and bleu or andouille and manchego (GF)
- COWS IN A COMFORTER | all beef cocktail franks, puff pastry, honey mustard
- PHILLY CHEESESTEAK EGG ROLLS | spicy ketchup
- BABY BURGERS | cheddar, spicy ketchup
- SHRIMP SCAMPI | garlic crostini
- SCALLOPS & BACON | sauce lejon (GF)
- MAC & CHEESE LOLLIPOPS | cheddar, gouda, panko breadcrumbs (V)
- SOUTHWEST TARTS | black beans, corn, red pepper, chipotle aioli (VE)

Spring-Summer Seasonal

- CHICKEN SALAD | phyllo cup
- ASPARAGUS & PROSCIUTTO | balsamic glaze (GF)
- MELON SOUP SHOOTERS | pancetta bits (GF)
- FILET CROSTINI | crostini, caramelized onions, horseradish cream
- STUFFED MUSHROOMS | crab imperial
- CRAB & AVOCADO CONES | roasted corn, old bay
- SMOKED SALMON | crème fraiche, purple potato (GF)
- AHI TUNA CRISPS | sesame crusted, wasabi cream (GF)
- AHI TUNA SEAWEED SALAD | soy-ginger glaze (GF)
- AHI TUNA CONES | sriracha aioli
- SHRIMP COCKTAIL | bloody mary cocktail sauce (GF)
- FISH & CHIP | beer battered cod, potato gaufrette, cider aioli
- MARGARITA SHRIMP | grape tomato, mango chutney (GF)
- BRIE & RASPBERRY | phyllo cup (V)
- WATERMELON & FETA | pickled red onion (GF/V)
- TOMATO & MOZZARELLA | fresh basil, balsamic glaze (GF/V)
- ZUCCHINI ROLLATINI | whipped ricotta, lemon zest (GF/V)
- BRUSCHETTA | fresh tomato, basil, balsamic glaze (VE)
- GOAT CHEESE & RRP | diced roasted red peppers, garlic crostini (V)
- GREEK QUINOA MUSHROOM | kalamata olives, roasted reds, cucumber, greek vinaigrette (GF/VE)
- POLENTA ROUND | mushroom ragout, garlic, thyme, sherry wine (GF/VE)



Fall-Winter Seasonal

- DUCK & CRAN QUESADILLAS | gruyere, cranberry compote
- DUCK CONFIT | sweet potato latke, cranberry compote
- PORK DUMPLINGS | soy-ginger broth
- STUFFED MUSHROOMS | italian sausage
- MOROCCAN LAMB | cucumber plank, mint pistou (GF)
- LAMB MEDALLIONS | sauce romesco, polenta round (GF)
- BABY REUBEN'S | corned beef, sauerkraut, swiss cheese, cocktail rye
- ONION SOUP BITES | gruyere, phyllo cup
- CRAB & ARTICHOKE | phyllo cup
- PEARS & BLEU | roasted anjou pears, bleu cheese mousse, candied walnuts (GF/V)
- SPANAKOPITA | spinach, feta, phyllo dough (V)
- RISOTTO ROUNDS | fresh mozzarella, mushrooms, asparagus, sauce romesco (V)
- MINI PANINI | fontina, caramelized onions
- BRIE CROSTINI | pear butter, candied walnuts, dried cranberries (V)
- MINI GRILLED CHEESE | tomato bisque shooter (V)
- BUTTERNUT SQUASH BISQUE SHOOTER | candied pepitas, crème fraiche (V/VE Optional)

Premium Options – can choose up to two for no additional cost

- MINI PIZZAS | mozzarella, house made marinara
- PORK EMPANADAS | italian roast pork, delicate pastry
- CHICAGO DOGS | house made bun, relish, mustard
- HOISIN BRAISED SHORT RIB | pickled jalapeño, steamed bao bun
- SHRIMP CEVICHE | avocado, mango (GF)
- BAY SCALLOP CEVICHE | clementine (GF)
- LOBSTER RISOTTO | white wine, parmesan (GF)
- MINI LOBSTER ROLLS | house made bun
- LOBSTER BISQUE SHOOTERS | sherry, heavy cream (GF)
- BAJA FISH | southwest slaw, crispy flour shell
- SCALLOP BLT | bacon, lettuce, tomato, lemon aioli (GF)
- BAGEL CHIP | chive cream cheese, smoked salmon

GF = Gluten Free

V = Vegetarian

VE = Vegan