



{ 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)
- 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 | house made raspberry jam, 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)
- WILD MUSHROOM POLENTA ROUND | chipotle aioli (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 gougères, onion jam (V)
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)
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, horseradish cream
HOISIN BRAISED SHORT RIB | pickled jalapeño, steamed bao bun
SHRIMP CEVICHE | avocado, mango (GF)
LOBSTER RISOTTO | white wine, parmesan (GF)
MINI LOBSTER ROLLS | house made bun
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