



Small Bites Menu

Tomato Basil Bruschetta - A jewel of seasonal brightness: blistered cherry tomatoes sit atop whipped ricotta, nestled on a fresh basil leaf and toasted baguette. Finished with a delicate honey-balsamic drizzle for a touch of sweet acidity.

Mini Lentil Cakes - Delicately grilled lentil patties crafted from an illustrious blend of legumes, seasonal vegetables, and fresh herbs. Topped with vegan garlic aioli and finished with a micro-greens garnish for a refined, plant-forward bite.

Smoked Brisket Crostinis - Pecan wood-smoked brisket, thinly sliced pickles, and pickled purple onions layered on lightly toasted French bread, finished with a kiss of homemade BBQ sauce for a smoky, tangy, bite-sized indulgence.

Chicken Pot Pie Bites - Seasoned grilled chicken and sautéed vegetables folded into a velvety Dijon bechamel, piped into mini puff pastry cups, and baked to a golden, buttery finish for a nostalgic, bite-sized comfort.

Rasta Balls with Jerk Wings - Crispy fritters inspired by Rasta pasta, fried to a golden bite. Served with succulent smoked jerk wings, finished with a house-made jerk sauce for bold, Caribbean heat.

Crab Cake Sliders - Lump crab meat lightly breaded and pan-fried to a delicate crust, nestled in a toasted brioche bun and finished with a bright homemade remoulade and fresh arugula for a refined, seaside-inspired bite.

Thousand Layer Potato Bites - Ultra-thin potato sheets layered with butter, cream, and herbs, baked to a flaky mille-feuille crust. Rich, creamy, and indulgent with crisp edges and a tender interior, cut into squares and crowned with crème fraîche and a touch of caviar.

Assorted Mini Cookies - A painter's box of bite-sized, scratch-made cookies—delightfully varied in shape and flavor, crafted in small batches for peak freshness.

Assorted Cake Bites - Petite indulgences in a variety of homemade cake flavors, crafted as bite-sized, showcase-worthy treats for a refined dessert display.

Hand-Crafted Beverages

Magnolia Orchard Lemonade - A sun-kissed lemonade crafted with orchard-fresh Meyer lemons. Bright, clean citrus with a southern sweet finish.

Sapphire Pom Berry Hibiscus - A vibrant hibiscus-infused blend bursting with pomegranate and berry notes. Bold, tart-sweet profile with a ruby hue and a refreshing, finish that's both bright and cult-fresh.

Served butler style with waitstaff, tableware and napkins provided.
Dietary accommodations available (vegetarian, vegan, gluten free, & allergen friendly).
Price per guest: \$40