

Stationside Hors d'oeuvres Menu

Herbivores

- Maduros** - ripe plantains, whipped chipotle honey
- Roasted Beets and Chevre** - roasted beets, french bread, chevre
- Cheesy Arancini** - arborio rice, mozzarella
- Zucchini Fritters** - herbed goat cheese
- Artichoke Wonton Cups** - crispy wonton, spinach, cream cheese, herbs
- Berry Bruschetta** - marinated strawberries, brie, balsamic
- Hummus Filled Cucumber Cups** - red pepper, beets, tahini, chickpea (V)
- Tostones** - plantains, creamed avocado, lime, chile (V)
- “Caprese” Crostini** - roasted grape tomato, basil pesto, ricotta
- Veggie Tostadas** - seasonal roasted veggies, red cabbage slaw, lime (V)
- Baba Ganoush** - roasted eggplant, tahini, pita chips (V)

Carnivores

- Tostadas** - choice of: chicken tinga, beef barbacoa, or cochinita pibil pork
- Adobo Pork Sliders** - 12hr roasted pork, bbq sauce, pickle
- Loaded Fingerling Potatoes** - cheddar, sour cream, crispy bacon
- Peruvian Chicken Sliders** - roasted chicken, cilantro, chile, crema
- Albondigas** - pork, tomato, cotija
- Pizza Puff Pastry** - spicy pepperoni, mozzarella, basil
- Buffalo Chicken Rolls** - Springer Mtn. chicken, buffalo, feta, puff pastry
- Prosciutto and Peach** - caramelized peach, prosciutto, white balsamic
- Prosciutto and Gruyere Pinwheels** - shaved gruyere, puff pastry, fresh herbs

Seafood

- Grilled Shrimp Bruschetta** - lime grilled shrimp, basil pesto, parmesan
- Zesty Shrimp Wonton Cups** - orange ginger sauce, scallions, cabbage slaw
- Spicy Shrimp and Sausage Skewers** - chili seared shrimp, cajun aioli
- Blue Crab Beignets** - mascarpone, shallots, lemon herb aioli
- Salmon Tartar** - ginger, scallion, sesame, chili oil

Desserts

- Chocolate Chip Cookies** - dark chocolate (GF)
- Snickerdoodle Cookies** - salted caramel (GF)
- Devil’s Food Cupcakes** - vanilla bean, whipped cream cheese (GF)
- Lemon Meringue** - meringue nests, strawberry lemon curd (GF)
- Chocolate Brownies** - dark chocolate, salted caramel (GF)