

TRINITY

PASSED HORS D'OEUVRES

Gougers gruyère ~ vegetarian	— .50	Potato Pancakes & Gravlax dill crème fraîche	— 1.25
Crispy Pork Belly creole caramel pickled red onions cilantro	— .75	Fried Oysters Chili-Oyster Sauce	— 1.50
Chickpea Pimiento Crostini parsley olive oil ~ vegan	— .75	Grilled Shrimp Satay red chimichurri	— 1.50
Chèvre & Tomato Jam puff pastry chives ~ vegetarian	— .75	Marinated Feta cucumber tomato ~ vegetarian	— 1.50
Arancini fried risotto balls ~ vegetarian	— .75	Grilled Octopus & White Bean Purée pickled red onion pepper oil toast points	— 1.50
Roasted Fennel & Olive Tapenade lemon zest black pepper ~ vegan	— .75	Spanish Anchovies fresh ricotta gremolata toast points	— 1.50
Pulled Pork & Buttermilk Biscuit bbq sauce	— 1.00	Pork Banh Mi in Endive Cups pickled vegetables cilantro jalapeño	— 1.50
Grilled Eggplant Stuffed Mushrooms grilled onion garlic ~ vegan	— 1.00	Bleu Cheese & Honey Comb toast points ~ vegetarian	— 1.75
Mortadella Tea Sandwich cream cheese	— 1.00	Blue Crab in Cucumber Cups lemon aioli tobiko roe	— 1.75
Red Onion Tartlet parmigiano caraway ~ vegetarian	— 1.00	Burrata Crostini truffle oil ~ vegetarian	— 1.75
Grilled Beef Satay green chimichurri	— 1.25	Lobster Pot Stickers citrus-soy sauce	— 2.00
Prosciutto-Wrapped Dates mint	— 1.25	Smoked Oyster Deviled Eggs horseradish cajun caviar	— 2.50
Chorizo & Gruyère Croquettes panko bread crumbs	— 1.25	Crawfish & Fontina Beignets tarragon aioli	— 2.50
Duck Confit Fritters red wine reduction currants	— 1.25	Tempura-Fried Squash Blossoms goat cheese anchovies lemon	— 3.50
Baked Brie & Mayhaw Jelly toast point ~ vegetarian	— 1.25	Duck Egg Shooter cajun caviar	— 6.00