



Passed Hors d'oeuvres

Hot

1. Bacon Plantains, Sweet Plantains Wrapped in Bacon and Topped with Melted Mozzarella Cheese
2. Braised Pork Belly, Slowly Braised in a Mirin and Wine Glaze, Gifted with a Scallion and Served with a Pipette of House Hoisin
3. Coconut Shrimp, Pineapple Chutney Sauce
4. Deep Fried Chickpeas, Tossed in Lime and Chili Powder
5. Duck Taquitos, Pulled Duck Confit, Rolled in Flour Tortillas paired with a Sweet Chili Blend
6. Lobster Bisque Shooters, topped with Cayenne Whipped Cream and a Chive Stirrer
7. Queso Frito, paired with a Guava Rum Dipping Sauce
8. Truffle Shoestring Fries, tossed in Truffle Oil and Parmesan Cheese
9. Truffle Macaroni & Cheese Lollipops, with gourmet cheese sauce
10. Caribbean Crab Cake, a Blend of Crab, Corn, Ginger, Green Onion bedded with a Caribbean Aioli and topped with an Avocado Salsa
11. Yucca Bites, Yucca Bites filled with Queso Fresco and Cilantro Aioli for Dipping
12. Stuffed Champignons, Scalded Mushroom Caps Stuffed with Mushroom Blend, topped with Mozzarella and Skewered with Rosemary Stem

Cold

1. Citrus Blossom Ceviche, Citrus Marinated Local Catch topped with Mandarin Oranges and an Edible Fuschia Blossom paired with a Wonton Chip
2. Tomato Gazpacho Shooters, Green, Red, and Yellow Gazpacho Shooters paired with Mini Grilled Cheese Sandwich
3. Blue Cheese Bite, flaky filo shell filled with blue cheese blend topped with honey caviar
4. Deconstructed Pastelito, Sweet Guava and Soft Goat Cheese blend bedded in a Flaky Phyllo Cup
5. Italian Bruschetta, Tomatoes, Basil, and a Drizzle of Olive Oil on a Crostini
6. Devilled Quail Eggs, with Toast Point, Fresh Caviar and a Dill Garnish
7. Lobster PB&J, Fresh Lobster, Peanut Butter, Jelly with a Strawberry Jam
8. Antipasto Spoon, Colorful Display of Traditional Antipasto including Green Olives, Black Olives, Red Roasted Peppers & Feta Cheese
9. AARONS Modern Caprese, Cherry Tomatoes, Buffalo Mozzarella and Fresh Basil Speared with a Pipette filled with Extra Virgin Olive Oil
10. Avocado Crisps, Fresh Guacamole topped with Diced Tomatoes and Wonton Crisps
11. Molecular Ahi Tuna Tartare, Lemon Gremolata topped with a Wasabi Air and Sprinkled with Toasted Sesame Seeds paired with a Wonton Chip
12. Vegetable Spring Rolls, Julienne Carrots and Zucchini Rolls with Sweet Chili Sauce



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