



Cold

Heirloom Tomato, Burrata, Basil on Crostini	\$50/doz
Fennel Marinated Olives, Chili Roasted Nuts	\$7/person
Shrimp Cocktail, Cocktail Sauce	\$55/doz
Oysters by the Dozen, Mignonette, Cocktail Sauce & Lemon	MP
Seafood Platter, Crab Claws, Oysters, Shrimp Cocktail & Lobster Tail	MP
Tuna Tartare on Crispy Wonton	\$60/doz
Ceviche, Avocado & Corn Tortilla Chips	\$50/doz
Chicken Liver Pate on Crostini, Seasonal Fruit Compote	\$40/doz
Seared Buffalo Tenderloin on Crostini, Bacon & Cherry Marmalade	\$55/doz
Foie Gras Torchon, Seasonal Fruit Compote	\$60/doz
Deviled Eggs, Caramelized Onions, Bacon, Chives	\$40/doz
Chilled Mini Lobster Roll, Maine Lobster, House Aioli, Herbs, Brioche	\$75/doz
Mini Beet Salad, Ricotta Salata, Evoo & Bull's Blood Micro Green	\$45/doz
House Smoked Salmon Bagel Chip, Cream Cheese, Capers, Red Onion & Arugula Pesto	\$50/doz

Hot

Olathe Corn Chowder, Smoked Bacon & Chive	\$40/doz
Seared Scallops with Vermont Cheddar Grits & Tomato Jam	\$65/doz
Tempura Shrimp, Hijiki Aioli	\$50/doz
BBQ Brisket Steamed Buns, Roasted and Pickled Peppers, Shaved Red Onion & Cilantro	\$48/doz
Flatbread, Fontina Cheese, Pancetta, Black Olive, Artichoke & Herbs	\$18/per
Pork Belly Skewers, Sweet Corn Johnny Cake & Caramelized Apple	\$50/doz
Lamb Lollipops, Mint Demi	\$100/doz
Duck Molè Tacos, Duck Confit, and Salsa Verde & Jicama Slaw	\$48/doz
Asparagus Strudel, Gruyere & Chive Hollandaise	\$50/doz
Fried Polenta, Sundried Tomato, Olive Tapenade	\$40/doz
Bb's Burger Sliders, Caramelized Onions, Cheddar & Smoked Bacon	\$55/doz
Mini Beef Wellington, Brandt Beef, Puff Pastry, Mushroom Duxelle	\$60/doz
Lamb or Beef Meatballs, Marinara or Gravy	\$65 or \$55/doz
Potato Latkes, Apple Sauce OR Crème Fraiche & Caviar	\$40 or MP/doz

Sweet

Mini Pot de Crème	\$75/doz
Mini Strawberry Rhubarb Pie	\$75/doz
Mini Flourless Chocolate Cake	\$75/doz