

Lighthouse “Finger Food” / Mingling-optimized Appetizers

Seafood & Premium Meat:

- Oysters Rockefeller
- Ahi “poke-style” tartare on housemade potato chips
- Grilled shrimp skewer
- Endive shrimp Louie “finger salad”
- Smoked salmon with lemon-caper crème fraiche and chive on cucumber
- Mini crab cakes
- Bacon-wrapped tenderloin on a skewer
- Prime rib on a stick with 1-oz ramekins of jus for dipping
- Babyback ribs
- Moroccan spiced ground lamb kebabs with mint-yogurt

Sliders:

- Shaved prime rib with horsey sauce
- Mini-Reuben with housemade corned beef and kraut on cocktail rye
- Sesame crusted ahi sliders with pickled ginger and wasabi mayo
- Fried chicken with chimichurri mayo, lettuce and pickle
- Hickory-smoked pulled pork sliders with fennel slaw

Party Food:

- Crispy fried shrimp
- Louisiana style hot wings
- Mini fish-n-chip (battered cod on a potato chip with tartar sauce and malt vinegar)
- Mini potato cakes with smoked trout, creme fraiche, and chives
- Fried chicken on mini waffles with savory aioli and maple syrup
- Housemade mini corndogs with orange-honey butter
- Jalapenos stuffed with cheese and crema, wrapped in bacon and grilled
- House-stuffed “loaded baker” tots with bacon, sour cream, cheese and chives

Vegetarian:

- Crostini with goat cheese and seasonal mushrooms
- Endive “finger salad” with bleu cheese, walnuts, and dried cranberry
- Housemade potato chip with truffle-egg salad and chives
- Smoked tofu “mini burger” with lettuce, tomato, pickle, onion and herb yogurt
- Cucumber roll with grilled tofu, pickled ginger, carrot, and sesame-soy dressing
- Grilled Brussels sprout and pistachio-crusting goat cheese “Oreo”
- Housemade onion rings
- Freshcut French Fries with sea salt and parsley

Dessert / Sweets:

- Mini crème-brulee
- Assorted mini-cupcakes
- Small theater boxes of Poplandia craft popcorn (sea salt caramel, etc.)
- Housemade ice cream cupcakes
- Cheesecake bites with seasonal topping