

HORS D'OEUVRES

MENU



SALTBLOCK

CATERING & EVENTS



HORS D'OEUVRES

— FROM THE GARDEN —

\$3 - \$5 each

Bruschetta

heirloom tomato. chèvre. torn basil. balsamic reduction.

Zucchini + Eggplant Fritter

sage. collard green creme.

Cimini Mushroom

herbed ricotta. roasted beet. truffled brussels.

Vichyssoise

pate a choux bread bowl. potato + leeks. scallion.

\$4 - \$6 each

Risotto Croquette

forest mushroom. herbed risotto. baby greens.

Goat Cheese Croquette

bourbon-tomato confit. torn basil.

Natural Cut Frites

truffle oil. parmesan crumb. scallion.

Mac n' Cheese

aged cheddar cheese. Rock Brothers beer.





HORS D'OEUVRES

— FROM THE LAND —

\$3 - \$5 each

Deviled Egg Flight

dijon + smoked paprika. wasabi + fried ginger
pickled beet + slab bacon.

Filet Mini Slider

peppercorn crusted steak. horseradish aioli.
baby greens. cured onion.

Duck Bruschetta

sous vide duck breas. herbed chèvre.
candied orange rind. rosemary.

Korean Meatball

bbq glaze. toasted sesame. scallion.

BLT Mini Slider

cured pork belly. baby arugula. oven dried tomato. garlic aioli

Lamb Meatball

tzatziki. fennel. dill feather.





HORS D'OEUVRES

— FROM THE LAND —

\$4 - \$6 each

Curry Spiced Chicken Thigh

harissa cucumber yogurt. cilantro shoots.

Fried Chicken Slider

sugar brined chicken. b+b pickle. SaltBlock sauce. hawaiian roll.

Boeuf En Croute

all beef tambuzzo sausage. puff pastry.

Chicken + Waffles

buttermilk fried chicken. rosemary + thyme waffle.

whiskey infused syrup.

Street Taco

hanger steak. sesame + ginger gastrique.

pickled carrot. baby cilantro.

pulled chicken available upon request

Bahn Mi Slider

bourbon + soy dipped pork. mixed pickles. cilantro.

bourbon + soy pulled chicken available upon request

Carolina Chicken Slider

Peg's carolina bbq sauce. pulled chicken. southern slaw.





HORS D'OEUVRES

— FROM THE SEA —

\$3 - \$5 each

Yellowfin Tuna Poke

creamy toganashi. ponzu. black sesame. scallion. cucumber.

Ceviche

market fish. mango. ginger. aji amarillo.

Cobia Tataki

seaweed salad. ginger aioli. scallion.

Shrimp Cocktail

gulf shrimp salad. cocktail vinaigrette. endive petal.

Deviled Crab Lollipop

hand-picked blue crab. panko. texas pete aioli.

\$4 - \$6 each

Chili Spiced Gulf Shrimp

aged cheddar grit cake. tomato pepper jam. scallion.

Sea Scallop

tomato jam. basil oil.

Spiny Lobster Roll

smoked paprika aioli. lemon zest. baby greens.

Gravlax

potato pancake. dill crema. salmon caviar.

