



# BLUE LION

EVENTS

## SAMPLE MENU

SEASONAL · SPECIAL · CUSTOMIZABLE

### HORS D'OEUVRES

- |  |  |
|--|--|
| Spicy Tuna Tartar in Cucumber Cup                                | Chili & Coffee Charred Summer Carrots / Tahini & Herb                              |
| Steak Crostini w/ Horseradish Mustard Sauce                      | Cocktail Lobster Rolls   |
| Bacon Wrapped Dates  | Warmed Ricotta w/ Honey & Sage on Rustic Crisps                                    |
| Wild Mushroom Tarts  | Chicken Satay Skewers w/ Peanut Sauce  |
| Mini Fish Tacos  | Smoked Salmon Rose Tips w/ Wasabi Butter   |
| Bellini w/ Crème Fraîche & Crumbled Egg                          | Caprese Skewers w/ Cherry Tomatoes, Mozzarella & Basil                             |
| Deviled Egg w/ Caviar  | Curry Chicken Salad in Wonton Crisp  |
| Wagyu Beef Sliders   | Jumbo Shrimp Cocktail  |
| Seared Ahi Tuna w/ Wasabi Vinaigrette                            | Summer Corn Esquites w/ Lettuce Cups / Thai Basil / Pickled Shallots/ Tomato Aioli |
| Truffled Mini Grilled Cheese                                     | Pomegranate Avocado Salsa in Crispy Cup  |
| Pesto Chicken Skewers  |  |
| Ricotta Crostini w/ Orange & Cranberry Chutney                   |  |
| Miniature Bruschetta   |  |
| Pulled Pork Sliders  |  |
| Wild Mushroom & Sweet Potato Tlayudas / Blackbean Chipotle Crema |  |