

DRIFTHOUSE BY DAVID BURKE RECEPTION MENU

hors d'oeuvres and canapes

the following items can be added to any seated dinner package or done alone for a cocktail party style event

1/2 HOUR - \$20 per person for 4 items

1 HOUR - \$30 per person for 4 items | \$40 per person for 6 items

-PASSED HORS D'OEUVRES

Choice of 4 or 6

MOZZARELLA FLATBREAD
LOBSTER DUMPLINGS
SHORT RIB DUMPLINGS
SPICY JERK DUMPLINGS
CHICKEN AND JACK CHEESE DUMPLINGS
SALAMI FLATBREAD
SHRIMP COCKTAIL
STEAK TARTARE TACOS
TUNA TARTARE TACOS
SALMON TARTARE TACOS
PULLED PORK TACOS
DUCK MEATLOAF BITES
PEKING CHICKEN STICKS
PROSCIUTTO OR PASTRAMI SMOKED SALMON
ON PRETZEL STICKS WITH MUSTARD OIL
CHICKEN PARM SKEWERS - SUN DRIED TOMATOES AND OLIVES
SASHIMI OF BLACK PEPPER CRUSTED BEEF WITH TRUFFLE AIOLI
FOIE GRAS TOAST POINTS
OPEN FACED STEAK AND AVOCADO TOAST
ANGRY FRANKS IN A BLANKET
CHEESEBURGER SLIDERS
MINI BACON "CLOTHESLINE"
PRETZEL CRUSTED CRAB CAKES
TUNA TARTARE CUCUMBER CUPS
OCTOPUS & CHORIZO KEBABS
SMOKED SALMON TOAST
MINI GRILLED CHEESE
BEET "TARTARE" ENDIVE & GOAT CHEESE
BEEF WELLINGTON PASTRY PUFFS