



PCS Events

APPETIZER MENU



PASSED APPETIZERS

Chicken

portioned at 1-2 per guest, passed by our friendly staff

Caramelized Honey-balsamic Chicken Bites *glazed, grilled and topped with toasted sesame seeds*

Japanese-breaded Chicken & Blueberry Waffles *with warm lemongrass maple syrup*

Buffalo Chicken Bites *gorgonzola cream sauce*

Spicy Chicken Wonton Flower *Thai sesame chicken, crispy Asian slaw, guacamole cream*

Hand-pressed Chicken Corn Empanadas *Spanish sofrito pulled chicken, Mole verde sauce*

Crispy Moroccan Chicken Sliders *granny smith apple slaw, lemon dill aioli, jalapenos*

Chicken Tikka Masala Satay *aromatic curry and cumin, honey-cucumber relish*

PASSED APPETIZERS

Pork

Crispy Asian Pork Belly bites *tamarind and chili jam, scallions*

Peruvian Pulled Pork Plantain *pickled red onion, fresh cilantro and avocado*

BBQ Pulled Pork on Sweet Potato Latka *smoky mesquite sauce, cumin sour cream*

Smokehouse Bacon-wrapped Sweet Plantains *guava marmalade drizzle*

Manchego & Chorizo Crostini





PASSED APPETIZERS

Beef

Cabernet Slow-braised Short Rib *with beer and white cheddar cheese grits, served on Asian spoon*

Mongolian Beef mini skewers *toasted black and white sesame seeds, chives*

Churrasco steak and Prosciutto skewers *creamy basil-tarragon sauce*

Slowly-simmered Meatballs *siracha honey, bacon bourbon BBQ, garlic roasted-tomato basil or Chinese hoisin ginger sauce*

Mini Beef Wellington *bearnaise sauce*

Hand-pressed Mini Beef & Manchego Empanadas *smoky pineapple habanero sauce*

Angus Beef Sliders on sesame brioche bun *American cheese, caramelized onions, arugula and pink garlic alioli*

Caribbean Plantain Cups *filled with Spanish-style beef "Ropa Vieja"*

PASSED APPETIZERS

Seafood

Grilled Chorizo-wrapped Jumbo Shrimp *orange-mango bbq glaze*

Peruvian Fish Ceviche *fresh cilantro, red onion, citrus juices, yellow pepper cream and toasted corn*

Garlic-seared Scallops *calabaza cream and portobello mushroom picadillo*

Cajun Crab & Shrimp Mac n' Cheese *white cheddar, asiago and parmesan*

Vietnamese Shrimp Rolls *spicy chili plum sauce*

Island Conch Fritters *zesty citrus Bahamian cocktail sauce*

Crispy Golden Coconut Shrimp *orange-pineapple habanero sauce*

Mediterranean Grilled Octopus *lemon, olive oil, garlic and sea salt*

Jumbo Shrimp Cocktail *horseradish cocktail sauce*

Mini New England Crab Cakes *citrus-dijon alioli*



VEGETARIAN & VEGAN APPETIZERS

Buffalo Corn-dusted Baked Cauliflower *blue cheese alioli*

White Fontina Pizzette *topped with sun-dried tomatoes, mushrooms, Vidalia onions and arugula*

Grilled Figs *stuffed with Montrachet goat cheese and onions, balsamic reduction*

Falafel Fritter Sliders *cucumber-radish relish, tzatziki sauce*

Mexican Mini Arepas *corn arepa, guacamole mousse, fresh pico de gallo and sour cream*

Sweet Potato Fritters *cinnamon-ginger siracha sauce*

Caponata Grilled Cheese *vegetable caponata, pesto, Manchego cheese on sourdough*

Ricotta Arancini di Riso *honey drizzle*