



ISLAND GARDENS

The Deck

PREMIUM PASSED CANAPES

FROM OUR KITCHEN

SAVORY

- SHRIMP COCKTAIL | cocktail sauce, lemon twist
- CORVINA CEVICHE | lime, red onion, corn, cilantro
- TUNA TARTARE | avocado, arugula, crispy wonton, chili oil
- SALMON CRISPY RICE | spicy mayo, wakame
- BEEF CARPACCIO | toasted baguette, demi truffle aioli
- STUFFED ENDIVE | goat cheese, honey & truffle, walnuts
- WATERMELON CUBES | feta, olive tapenade, mint
- BRUSCHETTA | Roma tomatoes, garlic, balsamic olive oil
- TRUFFLE PIZZETTE | Gruyere Perigord truffle cream
- MARGHERITA PIZZETTE | Buffalo Mozzarella, fresh basil
- MUSHROOM RISOTTO | mascarpone truffle cream
- GRILLED OCTOPUS SKEWER | black olives, Salmoriglio
- CHICKEN LOLLIPOP | garlic sweet & sour
- LAMB LOLLIPOP | mint demi glace

SWEET

- CHOCOLATE NEMESIS | flourless chocolate cake, red wine gel
- MINI TIRAMISU | lady fingers, mascarpone, white chocolate pearls
- TRES LECHES | vanilla sponge cake, Grand Marnier meringue
- LEMON PANNA COTTA | raspberry coulis
- MACARONS | assorted flavors

SERVICE	2 HOURS	3 HOURS	4 HOURS
3 SAVORY & 1 SWEET	\$85	\$95	\$105
4 SAVORY & 2 SWEET	\$105	\$115	\$125
5 SAVORY & 3 SWEET	\$135	\$145	\$155
6 SAVORY & 4 SWEET	\$155	\$165	\$175

*Per person price plus 20% service charge and 7% sales tax for groups of 11 and up.

*Per person price plus 3% admin fee for groups 20 and up.

*Prices are subject to change without notice until contract and deposit is finalized.

*A minimum amount of guests or venue fee may be required.