

www.cheftasos.com

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HOR D'OEUVRES MENU

“Our culinary philosophy revolves around the art of crafting exquisite hor d’oeuvres, that are visually stunning and a delight for the palate. We take immense pride in sourcing only the finest, meticulously selected ingredients for our creations.”







HOR D'OEUVRES

CHOICE OF

TUNA TARTARE CRISPY TACO

Ginger, yuzu, lemongrass, soy, mirin, avocado, scallions, sriracha aioli.

WAGYU TRUFFLE SLIDERS

2oz wagyu sliders, potato bun, truffle aioli, caramelized onions, cheddar cheese, bib lettuce, tomato.

MINI SHORT RIB EMPANADAS

Forest mushrooms, truffle aioli, shaved truffle.

TRUFFLE DEVEILED EGGS

Farmer Hen House organic eggs, truffle, caviar, micro arugula.

JUMBO LUMP CRAB CAKE

Aji Amarillo sauce, tropical salsa.





HOR D'OEUVRES

CHOICE OF

CITRUS POACHED SHRIMP COCKTAIL

Horseradish cocktail sauce, lemon.

CHARRED LAMB LOLLIPOPS

Mint yogurt, pistachio dukkah, cucumber mint salad, pickled onion.

CROQUETTAS DE JAMON IBERICO

Garlic aioli, pata Negra de bellota.

SMOKED SALMON BLINIS & CAVIAR

St James Smokehouse smoked salmon, homemade blinis, dill crème fraiche, caviar.

CRISPY RICE SPICY TUNA

Sriracha mayo, serrano peppers, micro cilantro.



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HOR D'OEUVRES CHOICE OF

YELLOWTAIL HAMACHI TOSTADA

Avocado, macha sauce, lime, watermelon radish, micro cilantro.

HOMEMADE CHICKPEA FALAFEL PITA POCKETS

Cilantro jalapeno cream, hummus, pickled onions.

PEKING DUCK SPRING ROLL

Little Gem Lettuce, Asian herb salad, pickled cucumber, orange hoisin sauce .

KEY WEST SHRIMP AGUACHILE

Mezcal, cilantro, serrano peppers, lime, cucumber, mango.

“ LOBSTER ROLL “ BAO BUN

Sriracha, celery, lime, ginger, scallions, caviar.



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HOR D'OEUVRES CHOICE OF

COCONUT LIME CHICKEN SATAY

Crispy peanuts, soy, ginger, coconut, lime, cilantro.

MINI BABY CORN ELOTES

Epazote aioli, Hibiscus salt.

PERUVIAN CEVICHE

Habanero tigers milk, sweet potato puree, crispy plantain.

SHRIMP ZARANDEADO

Sweet potato, chipotle aioli, nasturtium, zarandeado marinade.

MINI TUNA TOSTADA

Onion ash, jicama, avocado, micro cilantro.

CHERRY TOMATO & BURRATA

Crispy basil, burrata cream, lemon preserved, yuzu.





HOR D'OEUVRES

CHOICE OF

MINI CORN EMPANADAS

Epazote aioli, Queso Fresco, Blossom flower.

MINI BRIOCHE LOBSTER ROLL

Maine Lobster, Shaved Celery, lemon, kewpie mayo, chives, tarragon, caviar.

SLOW COOKED BEET

Avocado cream, Lemongrass, Kefir oil, Arbol salt.

FOREST MUSHROOM & TRUFFLE ARANCINI

Truffle aioli, aged parmesan, shaved truffle.

VEGAN "TAQUITO"

Endive, wild mushrooms, avocado cream, crispy tofu, pickled onion.

KING CRAB

Tobiko , spicy aioli, micro cilantro.





HOR D'OEUVRES CHOICE OF

MINI PASTOR CHICKEN PINTXO

Organic chicken, pastor marinade, charred pineapple, salsa roja, micro cilantro.

POTATO PAVE & CAVIAR

Crème fraiche, shaved cured egg yolk , chives, Oscietra Caviar.

CHOICE OF WEST OR EAST COAST OYSTERS

Cucumber Jalapeno relish , artisan rice vinegar, mango.

BLUE FIN TUNA "CANOLLI"

Kimchi, ginger, yuzu, avocado, soy, oscietra caviar.

MINI POCKETS LAMB & BEEF GYROS

Tzatziki, tomato relish, sumac, pickled onion.

SHRIMP TEMPURA PINTXO

Spicy aioli, togarashi, Furikake.





HOR D'OEUVRES CHOICE OF

BACON WRAPPED MEDJOOOL DATES

Manchego cheese, smoked paprika, Spicy Dijon aioli.

WAGYU TARTARE JALAPENO FRITTER

Comte cheese, American wagyu tartare, Shaved truffle.

ORA KING SALMON CONES

Lemon, chives, dill, extra virgin olive oil, crème fraiche, caviar.

TRUFFLE BURRATA TOMATO CONES

Tomato Jam, Crispy Basil, shaved truffle.

"EGGS" & CAVIAR

Mushroom duxelle, potato foam, quail egg, caviar.

LAMB MEATBALLS

Greek yogurt, tomato sugo, mint, sumac.



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