



# URCHIN

## HORS D'OEUVRES (SAVOURY)

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### **Mini Beef Wellington Bites**

*Tender filetmignon with mushroom duxelles and a hint of dijon, wrapped in flaky puff pastry.*

### **Prawn Deviled Eggs**

*Decadent deviled eggs topped with prawn meat and chives, finished with a touch of truffle oil.*

### **Oysters Rockefeller**

*Fresh oysters baked with spinach, herbs, and a light breadcrumb crust, topped with a dash of Pernod.*

### **Roaring 20s Shrimp Cocktail Shooters**

*Chilled jumbo shrimp served in shot glasses with a spicy horseradish and tomato cocktail sauce.*

### **Mini Crab Cakes with Lemon Aioli**

*Crispy crab cakes served with a dollop of zesty lemon aioli and fresh dill.*

### **Truffled Mushroom Crostini**

*Sautéed wild mushrooms on toasted baguette slices, topped with truffle oil and shaved Parmesan.*

### **Smoked Salmon Blinis with Dill Crème Fraîche**

*House-smoked salmon atop mini buckwheat blinis, with a dollop of dill crème fraîche and a touch of caviar.*

### **Miniature Lamb Lollipops with Mint Gremolata**

*Grilled lamb lollipops drizzled with a fresh mint gremolata, perfect for handheld enjoyment.*

## HORS D'OEUVRES (SWEET)

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### Champagne Macarons

*Light, airy macarons infused with a hint of champagne and filled with vanilla buttercream. Finished with a dusting of edible gold for glamour*

### Mini Crème Brûlée Tarts

*Creamy vanilla bean custard in a crisp tart shell, topped with a caramelized sugar crust and fresh raspberries.*

### Meringue Bites

*Tiny lemoncurd tarts topped with toasted meringue, offering a bright, zesty finish.*

### Chocolate-Covered Strawberries with Edible Gold Leaf

*Fresh strawberries dipped in dark chocolate, with a touch of edible gold leaf for an extra touch of sophistication.*

### Salted Caramel Profiteroles

*Light and airy choux pastry filled with salted caramel cream, drizzled with dark chocolate and topped with a sprinkle of sea salt.*

