

## TRAY-PASSED HORS D'OURVRES

*Priced per item.*

## HOT ITEMS

<b><i>Pork Belly Wraps</i></b> GF DF 7 Braised Pork Belly, Bibb Lettuce, Cucumber, Radish, Pickled Carrots, Cilantro, Mint, Basil, Chili	<b><i>Mini Lōrea Burger</i></b> 9 2oz Wagyu, Cheddar, Cured Tomatoes, Baby Kale, Avocado, Black Pepper Bacon
<b><i>Fritto Misto</i></b> VG 7 Stuffed Squash Blossoms, Asparagus, Zucchini, Sweet Potato, Tomato Garlic Sugo	<b><i>Green Chili Shrimp</i></b> 9 Mini Blue Corn Arepa, Cilantro
<b><i>Mini Blue Crab Cake</i></b> DF 9 Jumbo Lump Crab, Fennel, Citrus, Remoulade, Trout Roe	

## COLD ITEMS

<b><i>Tuna Poke Taco</i></b> DF 9 Crisp Wonton, Daikon, Shiso, Soy Ginger Vinaigrette, Avocado	<b><i>Pastrami Salmon</i></b> 8 Everything Bagel Crisps, Pickled Mustard, Herb Creme Fraiche
<b><i>Steak &amp; Eggs</i></b> GF DF 10 Beef Tartare, Deviled Quail Eggs, Caviar, Capers, Cornichons	<b><i>Bruschetta</i></b> VE 6 Heirloom Tomato, Micro Basil, EVOO, Banyuls Vinegar, Grilled Bread
<b><i>Mini Avocado Toast</i></b> VE 6 Sourdough, Radish, Cilantro, Pickled Shallot	

## STATIONS

*Priced per person. Station time: 90 minutes.**One chef attendant per 100 guests with a minimum of 25 guests. \$250 per chef attendant.*

<b><i>Veggies, Dips &amp; Chips</i></b> 22 <b>VEGGIES:</b> Heirloom Carrots, Celery, Tomatoes, Easter Egg Radish, Persian Cucumber <b>DIPS:</b> Guacamole, Salsa Quemada, Beet Hummus, Carrot Hummus, Cucumber Dill Yogurt <b>CHIPS:</b> Tortilla, Pita, Plantain, Wonton	<b><i>Warm Brownie Sundae</i></b> 18 Chocolate Sauce, Dolce de Leche, Strawberries, Blueberries, Candied Walnuts, Assorted Ice Cream, Whipped Cream, Candy Pieces
<b><i>Duck &amp; Goat Charcuterie</i></b> 25 Duck Prosciutto, Rillettes, Smoked Duck Breast, Goat Baveuse, Fig Jam, Humboldt Fog, Drunken Goat, Grilled Sourdough, Spiced Cashews	



Prices are per guest. All banquet services are subject to a 25% service charge, subject to tax, of which 80% is allocated to service personnel and 20% is retained by Lōrea.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

GF—Gluten Free VG—Vegetarian VE—Vegan DF—Dairy Free