Passed Hors d'Oeuvres

Small bites. Bold flavors. Beautiful beginnings.

Beef Tenderloin Crostini

Homemade crostini with horseradish cream, shaved beef tenderloin, pickled red onions, and fresh parsley.

Texas White Wings

Mesquite-smoked chicken with bacon and jalapeño.

Wagyu Meatballs

American Wagyu beef and Duroc pork meatballs with a honey-habanero glaze.

Thai Chili Chicken Lollipops

Bacon-wrapped chicken with Thai chili sauce and shaved almonds.

Live Oak Bacon-Wrapped Quail

Texas Quail Farms quail wrapped in bacon with a Big Bark Amber honey reduction.

Cowboy Butter Bacon-Wrapped Scallops

Tender scallops wrapped in smoky bacon, finished with cowboy butter infused with garlic, herbs, lemon, and a touch of heat.

Hot Honey Lemon Fried Shrimp

Crispy fried shrimp tossed in a hot honey lemon glaze for a bright, sweet finish with a kick of heat.

Peach & Prosciutto Rosette Crostini

Homemade crostini topped with creamy goat cheese, fresh peach, a prosciutto rosette, hot honey, and fresh mint.

Prosciutto-Wrapped Pear & Brie Bites

Prosciutto wrapped around creamy Brie, crisp Asian pear, and peppery arugula, finished with honey and pistachio dust.

Antipasto Skewers

Salami, marinated olives, rosemary focaccia, and mozzarella-stuffed Peppadew peppers.

Hampton Summer Skewers

Fresh watermelon and strawberries with grated feta cheese and a balsamic glaze.

Caprese Skewers

Grape tomatoes, mozzarella, and fresh basil with a balsamic glaze.

Pistachio & Goat Cheese Apricot Bites

Apricots with honey goat cheese and roasted pistachios.

Genovese Stuffed Mushrooms

Button mushrooms filled with Italian sausage, Pecorino Romano cheese, Italian herbs, and breadcrumbs.

Garden Caprese Crostini

Toasted baguette topped with pesto cream cheese, cherry tomatoes, and fresh mozzarella, finished with olive oil, cracked black pepper, and delicate microgreens.

Additional selections and custom menus available upon request.

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