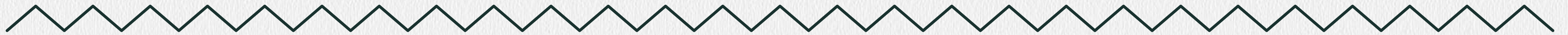


# Third Place



Catering Menu



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### Potato Pave (V)

Confit garlic infused layered potato,  
herbs, maldon salt  
\$25

### Corn Cheese Croquette (V)

Corn, mozzarella, bechamel, kimchi mayo  
\$28

### Mushroom Wonton Tartlet (V)

Miso, mushroom, sesame gremolata  
\$28

### Beet Deviled Eggs (VG)

Beet brined, egg yolk mousse, chives  
\$25

### Curry Falafel (VG)

Crispy curry spiced falafel, toum sauce  
\$25

### Tomato + Pesto Grilled Cheese (V)

Tomato spread, basil pesto, cheddar  
\$20

All items priced for 10pcs

### Lemongrass Chicken Skewers

Seared chicken, peanut satay sauce  
\$36

### Pork Belly Wraps

Pork belly, hoisin, cucumber, scallion, flour wrap  
\$38

### Mini Beef Kebabs

Fish sauce marinated flat-iron, onion and peppers  
\$40

### Polish Potato Pancakes + Cured Salmon

Beet brined, egg yolk mousse, chives  
\$40

### Grazing Board

An assortment of domestic and international cheeses, cured meats, accompanied with a wide variety of veggies, crackers, and assorted breads with a house made ranch dip.  
\$20pp

### Mocha Bars (V)

Cereal, pretzel, m&ms, marshmallow, chocolate mocha  
\$20

(VG) Vegan (V) Vegetarian

