

SMALL BITES

All events with a seated dinner also include a cocktail hour featuring 6 passed hors d'oeuvres of your choice.

Additional hors d'oeuvres may be added for an extra charge.

SEASONAL BRUSCHETTA (V)

Roasted squash, sweet peppers, crispy quinoa

SPICY GOBI (V)

Lightly fried cauliflower, Deity's signature hot sauce, Stilton blue cheese

SPINACH PASTRY (V)

Fig jam, feta mousse

PARMESAN STUFFED CREMINI MUSHROOMS (V)

Mushroom mousse, aleppo pepper and nori

TARTUFO TARTS (V)

Mushroom mousse, tartufo, farmers cheese

TEXAS TOAST GRILLED CHEESE+TOMATO SOUP (V)

VEGETABLE POTSTICKERS (V)

Yuzu Ponzu

MARINATED TOFU & MAITAKE MUSHROOMS (V)

Matsutaki shoyu marinated tofu, roasted maitake floret, scallion

DEITY CRAB CAKE

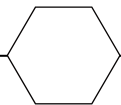
A mix of jumbo lump and backfin crab, served with spicy remoulade

MARKET CRUDO

Local catch paired with seasonal ingredients

LEMONGRASS SHRIMP

Lemongrass poached shrimp, lemon aioli, Old Bay



SMALL BITES

Continued

SPICY TUNA AND TEXTURES

Yellow fin tuna, sriracha, black pepper lentil crisp

POMMES DE TERRE AU CAVIAR

Crispy fingerling potatoes, whipped creme fraiche, Osetra caviar

BRANDADE

Salted whitefish, potato, kimchi

CHICKEN AND WAFFLES

Tempura chicken, Belgian waffles, Vermont maple syrup, Serrano chili

BEEF CROSTINI

Beef filet, pecorino crostini, horseradish

WELLINGTON BITES

Teres major steak, roasted mushrooms, black garlic

SHORT RIB SLIDERS

24 hour short rib, smoked tomato aioli, gem lettuce, crispy onions

DEITY PRESENTS 'THE BULGULGI'

Thinly sliced marinated shortrib, scallion, cilantro
toasted sesame banh mi

BEEF ROLL

Shaved beef, radish, apple, dijon mustard