

# Winter 2026

## *Amuse Bouche*

As the seasons  
change, let our latest  
menu inspire your  
next event



**Winter 2026**

# Amuse Bouche

(\$5.25 – \$6.75 p/p) | Min 20

Berberé Fried chicken deviled eggs (gf )

Caesar-Inspired Kale with Berberé Crumbs (V ) | Lemon-garlic dressing

Roasted Wild Mushroom Tartlet | smoked white bean, arugula (v )

Prosciutto-Wrapped Mango with Tamarind Glaze (GF ) | Chili, scallion

Potato-Parsnip Pancake with Smoked Salmon | Dill yogurt, crispy shallots

Charred Cabbage and Shrimp Wonton Cups | Sesame, soy-butter glaze, scallion

Winter Vegetable Spring Rolls Finished with Crispy Herbs(V ) Harissa-Honey Chermoula

Roasted Root Vegetable & Harissa Yogurt Tartlet (V ) | Pistachio, honey drizzle

Goat Cheese Balls with Ras el Hanout Nut Crust (GF ) | Orange blossom honey

Spinach & Artichoke Stuffed Mushrooms with Crispy Shallots (V, GF )

Herb polenta with seared mushrooms and smoked spinach | crispy onions (V )

Curried Chickpea sopas | cucumber slaw ,cilantro pesto, tamarind sauce (V )

Apple & Mango Chow with Jerk Prawn (GF ) | Braised apple, blood orange, fresh chili

Curried Lentil & Root Vegetable mini Hand Pies (V ) | Flaky pastry, chermoula dip

Flatbread Crisps with Roasted Eggplant & Date Jam(V ) | Tahini drizzle, toasted seeds

Winter Cornbread Bites with Spiced Honey Butter (V ) | Chili flake, sea salt

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# Canapes - Crostini

(\$5 – \$7.25 p/p) | Min 20

Roasted Root Veg & Hummus Tea Sandwiches (V) | Tahini-lemon drizzle, winter herbs

Smoked Salmon & Roasted Beet Rilette | Horseradish crème, pistachio crumble

Roast Beef with Fig & Horseradish Crème | Slow-roasted beef, roasted fig jam, fresh thyme

Braised Short Rib & Roasted Root Purée Crostini | Carrot, parsnip, celery root, winter herbs

Sardine & Roasted Pear Rilette | Thyme, caramelized shallots, micro herbs

Trinidadian Doubles: cumin flatbread topping with curry chickpeas and chutney (v)

Curried Cauliflower & Pickled Apple Crostini (V) | Coconut-lime drizzle, toasted almonds

Spiced Sweet Potato & Tamarind Glaze Crostini (V) | Pickled radish, micro herbs

Winter Citrus & Avocado with Chili Oil Crostini (V, GF) | Blood orange, micro arugula

Spiced Lamb & Pomegranate Crostini | Whipped feta, mint, crushed pistachio

Korean-Style Bulgogi Beef Crostini | Pickled daikon, scallion, sesame crisp

Tandoori-Spiced Chicken Crostini | Yogurt drizzle, pickled winter vegetables

Chimichurri Beef & Roasted Sweet Potato Crostini | Crispy garlic, winter herbs

Cajun-Spiced Chicken & Mango Crostini | Lime crema, micro cilantro

Thai Ginger Shrimp & Winter Slaw Crostini | Scallion, sesame, chili oil

# Winter 2026

(\$6.25 – \$9.75 p/p) | Min 20

*A little More*

Jerk Chicken Egg rolls served w/ charred pineapple salsa

Smoked vegetable dim sum w/ chermoula(v )

Grilled Jerk Shrimp on plantain tostones

Mediterranean lamb meatballs with toasted pita and tzatziki

Short Rib & Roasted Vegetable stuffed Mini Peppers | with Pistou

Sesame ginger lollipop wings

Southwestern Winter Cup

Black beans, roasted sweet potato, roasted red pepper, chipotle-lime dressing

Vegan Ceviche cups with plantain chips ( v )

Berberbe Beef cigars | Roasted Red Pepper & Honey Sauce

Moroccan-Spiced Sirloin Rolls | Roasted carrot & roasted red pepper, preserved  
lemon pistou

Caribbean salmon wonton cups with wilted spinach

Scallop with Harissa Roasted Carrot Purée | Preserved lemon, toasted seeds

(\$5.25 – \$8.75 p/p) | Min 20 **Winter 2026**

## Mini Empanada / Samosa

Lemongrass Chicken Empanada | galangal, scallion, white pepper | roasted pineapple-  
ginger glaze

Red Wine-Braised Short Rib Empanada - thyme, pearl onion | roasted garlic jus

Roasted Winter Veg Samosa - butternut squash, cauliflower, fennel | charred scallion  
chutney

Golden Curry Chicken & Potato Samosa | tamarind-date sauce with chili oil drizzle

Spiced lamb samosa with yogurt-mint sauce

Charred Squash & Black-Eyed Pea Croquette | sorghum-mustard glaze

Min 20

## Charcuterie

A elevated blend of seasonal fruit and vegetables, cheese and cured  
meats, nuts ,seasonal jam, dips and sauces

Individual | (L )\$30 (S )\$22.5

Board | \$250 (serves 10 )

Table | \$625 (serves 30 )

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# On a Stick

(\$6.25-9.25\$ p/p) | Min 20

Crispy Gnocchi Skewers | blistered cherry tomatoes, garlic confit | whipped ricotta drizzle

Jerk Chicken Skewers | charred pineapple salsa, scallion oil

Smoky Bourbon molasses Vegan BBQ Meatballs | pickled red onion

Cajun butter steak bites | chimichurri & charred lemon (gf )

Harissa Lamb Meatballs | cucumber mint yogurt | toasted pine nuts(gf )

Crispy vegan mac and "cheese" balls smoked spicy bbq and crispy parsley (v )

Green Herb Falafel Bites dill, parsley, cilantro | lemony tzatziki

Crispy Sesame Cauliflower | chili-garlic glaze, scallions

Italian Antipasto Skewers | fresh mozzarella, poached tomato, spinach, cured salami | olive tapenade drizzle

Southern Shrimp corn dogs with smoked remoulade dipping sauce

Herb-Roasted Chicken Meatballs guava glaze, fresh herbs

Crispy Ravioli lollipops with pomodoro sauce | basil chips (v )

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## Mini Sliders

(( \$6 - \$7.50 p/p ) | Min 20 | ( 2 p/p )

served on house made toasted brioche bun (gluten free available )

Crispy salmon BLT | smoked applewood bacon | field greens | lemon dill aioli

Grilled Portobello Mushroom Slider ( V ) | Marinated grilled portobello, caramelized onions

Bourbon Pulled Pork Slider Slow-braised bourbon pulled pork | Apple-tarragon coleslaw | crispy shallots

Curry Chicken salad mini puffs | Curried chicken salad in flaky puff pastry

Pulled Jerk Jack Fruit sliders | Sweet plantain & cabbage slaw

Philly Cheese steak Sliders | Thin-sliced beef | caramelized onion & peppers | melted provolone on garlic butter bun

Berbere Beef mini sliders | braised collard greens & pickled carrots

Spicy Crispy Chicken sandwich | Buttermilk-fried chicken | chili honey drizzle, pickles, slaw

Vegan burger( v ) | House made vegan patty | Lettuce, tomato, caramelized onion

Crispy jerk chicken and plantain waffle w/charred pineapple honey

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(\$5-\$7.25 p/p)

Sweets

Tropical Bread Pudding | Brioche bread pudding, warm rum caramel | toasted coconut,

Mini Banana Pudding | brown butter cookie crumb

Mini apple pies | cinnamon cream drizzle

Mini Brownie with orange-espresso glaze

Mini strawberry shortcakes | Vanilla biscuit, macerated strawberries, whipped cream |

basil sugar & lemon zest

Mini Bourbon Peach crumbles | roasted peach, oat crumble topping

smoked bourbon cream

Blueberry-Lavender Stuffed Sugar Cookies | lavender sugar dust

Winter Fruit with Crispy Wontons | Seasonal fresh fruit, cinnamon-sugar wonton crisps |

honey-ginger drizzle

Double chocolate cake | Moist chocolate cake, whipped cream, fresh mint | raspberry

coulis

Grilled Pear & Almond Tartlet | Grilled pear, frangipane, almond crust | Cardamom

Chantilly cream | honeyed almond crunch

Rum Pound cake with winterberry | whipped mascarpone

# Winter 2026

(\$3.50p/p OR \$4 bottled)

*Teas & Juices*

Rosemary Apple Tea

Mango Mint tea

Orange Basil Sparkling

Peach Tarragon Sparkling

lavender white iced tea

Cranberry Ginger Ice tea

Mango Peach Frizz

Sparkling Tamarind Tea

Hibiscus Punch

Orange pineapple

Fennel apple spritzer

Strawberry basil soda

Blackberry sage spritzer

Hibiscus pomegranate

Sparkling peach tea

Hibiscus orange and vanilla aqua fresca

Honey dew cucumber and mint soda

Strawberry ginger lemonade

Pineapple Cardamon

Turmeric Ginger tonic with chia seeds

Fermented Grape soda

Mango cardamom juice

Melon cardamom juice

Berry rose iced tea

Pomegranate rose juice

Ginger grapefruit spritz

Pomegranate lime iced tea

Grapefruit apple juice

# Bartender Service

(All Bocage Catering Bartenders are TABC Certified )

## Simply Pours

Beer, wine & non-alcoholic beverages only

(No mixed drinks )

Includes: wine, beer, soda, juice

\$90 per hour | 1 bartender

2-hour minimum

## A Little Mix

Limited mixed drinks

Includes: mimosas, sangria, and simple batch cocktails

(e.g. rum & coke )

\$125 per hour | 1 bartender

2-hour minimum

## Premium open bar experience

High-end spirits & champagne

Craft cocktails

Small-batch wines & specialty mixers

\$150 per hour | 1 mixologist

2-hour minimum

Prices do not include sales tax, delivery, catering fees, or alcohol purchase | Alcohol and wine are not included | Pricing subject to change without notice