

## ***Small Plates Night***

*Small Plates Night* is a great way to enjoy an exceptional culinary experience with close friends and family. Chef Ike provides guidance in creating these miniature size appetizers that are sure to keep everyone content and wanting for more. The small plates craze has hit all the top food cities, luring diners away from the traditional sit down dinner. Why not experience the sensation in your kitchen?

### **Choose 5**

- Maryland Style Crab Cakes with Garlicky Tartar Sauce
- Roasted Diver Scallop with Shaved Fennel, Orange Dust and Grecian Olive Oil
- Sautéed Shrimp over Vermont Cheddar Grits and Pancetta Jus
- Maine Crab Salad with Pineapple, Cucumber and Mint
- Pepper Seared Ahi Tuna with Provencal Relish
- Mini Spinach and Feta Cheese Pies
- Yukon Gold Potato and Salt Cod Croquettes
- Artichokes with Tomato, Peppers, Bread Crumbs and Parmigiano Cheese
- Sliced Prosciutto and Marinated Mangos
- Dates Stuffed with Blue Cheese and Wrapped in Prosciutto
- Sliced Duck Breast with Citrus-Port Poached Figs
- Grilled Chicken Souvlaki with Cucumber-Yogurt Sauce
- Guinness Braised Short Rib Sliders with Crispy Shallots
- Toasted Flatbread with Nutella Spread and Raspberries
- Grand Marnier Crème Brulee
- Caramelized Pineapple with Coconut Sorbet

\*\* Contact [info@cookinginyourkitchen.com](mailto:info@cookinginyourkitchen.com) for questions about the Menu and Pricing