



## Two Unique Appetizer Selections

gf = gluten free    v = vegetarian    v+ = vegan

### **Canapes & Toasts**

on multigrain or sourdough baguette unless otherwise specified

\$2.25/each

- K.C. Sirloin - blue cheese, pickled red onion
- Tenderloin Canape - tomato jam, horseradish cream
- Tuna Wonton - wakame salad, wasabi aioli
- Duck PB&J - nut butter, hot pepper jelly
- Smoked Trout - thick cut potato chip (gf) or grilled multigrain toast, bacon jam
- Blini - salmon riette, beet relish, crème fraiche
- Salmon Pastrami - rosemary cracker, garlic cream cheese

\$2.00/each

- tomato basil, balsamic syrup (v, v+)
- butternut squash, ricotta (v)
- Caprese - fresh mozzarella, basil, heirloom tomatoes (v)
- hummus and tabooleh, zaatar pita chip (v, v+)
- EBLT- eggplant "bacon", lettuce, tomato jam (v, v+)
- Artichoke - asparagus, shaved parmesan (v)
- Roasted Beet - walnut pesto, lemon ricotta (v)
- Wild Mushroom - thyme butter (v)
- Roasted Grape - honey goat cheese, fried rosemary (v)
- Bruleed Apple - fig jam, sage (v, v+)

### **Empanadas & Handpies**

\$2.50/each

- adobo beef
- lime cilantro chicken
- copper country pastie, house ketchup
- mushroom, lemon thyme chevre (v)
- butternut squash, house ricotta (v)
- roasted tomato, smoked mozzarella (v)

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[www.twounique.com](http://www.twounique.com)

## Micro Tacos

on corn tortillas (gf)

\$2.00/each

- Halibut - spicy cabbage salad, lime crème
- Shrimp - pineapple salsa
- Brisket – pico, crème
- Lime Cilantro Chicken - salsa verde, lime crème
- Vegan 'chorizo', tomatillo relish (v, v+)

## Quesadillas

on corn flour tortillas with cilantro lime sour cream

\$1.50/each

- adobo skirt steak, pickled red onions
- chili glazed chicken, peppers and onions
- asparagus mushroom, shallots, scallion cream cheese (v)
- black bean, chipotle sweet potatoes, queso (v)
- butternut squash, goat cheese (v)

## Flatbreads

\$1.50/each

- Sausage Pepper - smoked mozzarella, basil, house red sauce
- BBQ Chicken - smoked cheddar, onion, cream cheese
- Asparagus & Mushroom – chevre (v)
- Butternut Squash Prosciutto - chevre, kale, ricotta (v)
- Margarita - fresh mozzarella, basil, heirloom tomatoes (v)
- White - artichokes, feta, onion, ricotta (v)
- Pear Blue - walnuts, arugula (v)

## Baguette Bites

\$2.00/each

- Turkey Brie – chutney, honey mustard, sprouts, raisin pecan bread
- Tenderloin - mustard ale cheddar, horseradish sauce, sourdough baguette
- Caprese – tomato, pesto, focaccia baguette (v)

## Spinners

(lavosh cocktail slices)

\$1.00/each

- Chicken Caesar
- Roasted Turkey – apple, brie, sprout, honey mustard

- Napa Chicken Salad
- Rosemary Ham – chutney, provolone
- Roasted Vegetable - dill cream cheese, sprouts (v)

### **Sliders**

\$3.00/each

- Classic- ketchup, mustard, onion, pickle (cheese option available)
- Corned Beef Reuben - onion roll, Russian dressing, kraut, swiss
- Patty Melt - grilled onion, Swiss, Russian dressing, rye
- Brisket - grilled onions, chipotle mayo, pretzel bun
- Southern Fried Chicken - pimento cheese, pickle, biscuit
- Salmon - pickled onion, green goddess, spinach, brioche bun
- Seafood Cake - red pepper remoulade, shredded lettuce, wheat roll
- Black Bean – dill cream cheese pickled peppers, wheat roll (v)

### **Satays & Skewers**

\$2.50/each

- Portobello Tenderloin - horseradish sauce (gf)
- Mustard Salmon - ribbon vegetables (gf)
- Buffalo Shrimp – blue cheese sauce (gf)
- Jerk Shrimp - minted yogurt sauce (gf)
- Bacon Wrapped Shrimp - house bbq (gf)
- Thai Shrimp - wonton wrapped, sweet chili sauce (gf)

\$2.00/each

- Peanut Chicken - toasted crushed peanuts, peanut sauce (gf)
- Lemon Oregano Chicken - tzatziki sauce (gf)
- Buffalo Chicken - blue cheese sauce, celery salt (gf)
- Yakitori Chicken or Beef - sweet chili sauce (gf)
- Lamb Kefta - garlic sauce (gf)
- Antipasto – salami, cherry tomato, fresh mozzarella, peppadews, basil (gf)
- Caprese - balsamic syrup (gf, v)
- Greek Salad – feta, cucumber, beet, olive, mint (gf, v)

## **Patty Cakes**

\$2.00/each

- Seafood - red pepper remoulade
- Crab - lemon aioli
- Black Bean – cilantro lime sour cream (v)
- Sweet Potato – brown rice, onion marmalade (v)
- Sweet Potato Carrot Latke - apple onion chutney (v)
- Zucchini Fritter- ponzu (v)
- Potato Parsnip Latke - horseradish crème fraiche (v)
- Cheese Arepa – pineapple salsa (v)

## **Craft Vessels & Microplates**

\$2.50/each

- Spicy Fried Chickpeas - sumac crème fraiche (gf, v)
- Sweet Potato Tots - jalapeno mustard (gf, v)
- Cinema Popcorn – parmesan, smoked paprika (gf, v)
- Tempura Green Beans - sriracha aioli (v)
- Buttered Pretzel Bites - yellow mustard (v)
- Sriracha Ranch Pretzels - scallion ranch (v)
- Smashed Arrancini - lemon aioli (v)
- Falafel - cucumber mint raita (v)
- Chicken Waffle - hot pepper jelly
- Shrimp Cocktail (gf)

\$1.50/each

- Edamame Potsticker - sweet chili sauce (v, v+)
- Potato Cheese Perogies - chive sour cream (v)

## **Hot Pots**

\$3.00/each

- polenta, shredded bbq chicken, shishito peppers (gf)
- roast chicken and root vegetable cobbler, carrot and cheddar studded topping
- braised brisket, whipped potatoes, pan sauce, crispy leeks
- classic mac & cheese with butter crumb crust (v)
- cauliflower mac & cheese, shaved parmesan, fried kale (gf, v)

## **And All the Rest**

- Beef Wellington - demi sauce \$2.25/each
- Rubeen Spring Roll - Russian dressing \$2.00/each
- Lamb Lolli Chop - cucumber mint raita (gf) \$4.00/each

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- Bacon Wrapped Chorizo Date - spicy smoked tomato sauce (gf) \$2.00/each
- Mini Dogs – coney, Chicago, and NY styles \$3.00/each
- Duck Wonton – corn, bacon, sweet chili sauce \$2.00/each
- Tuscan Date – ricotta, prosciutto, sriracha honey (gf) \$2.00/each
- Chicken Sausage Button - jalapeno mustard \$2.00/each
- Coconut Chicken - sweet chili sauce \$2.00/each
- Assorted Sushi \$1.25/each
- Coconut Shrimp - sweet chili sauce \$2.50/each
- Sesame Tuna Cube - sesame ginger, ponzu \$2.50/each
- Brie Kiss - phyllo tart shell, seasonal chutney, crushed candied nuts (v) \$1.75/each
- Spanokapita (v) \$1.75/each
- Decon. Spanokapita - phyllo tart shell, red pepper, feta (v) \$1.75/each
- Vegetable Spring Roll - sweet chili sauce (v, v+) \$1.75/each
- Artichoke Fritter - lemon aioli (v) \$2.00/each
- Vegetable Samosa (v) \$1.75/each
- Twice Baked Potatoes – cheddar, scallion, bacon (gf) \$2.00/each
- Mushroom Tarts – chevre, thyme (v) \$1.75/each

### **Demi Salad**

mix of chopped dressed greens with petite fork

\$3.00/each

- Kale Crunch - smoked blue cheese, marcona almond crunch (gf, v)
- Nicoise - tuna, egg, potato, haricots verts, olive and roasted tomato (gf)
- Roasted Beet - walnut and ginger gremolata, crumbled goat cheese (v)
- Eastern Market - cabbage, kale, cucumber spaghetti, multigrain crouton, tomato (v)
- Cobb - avocado, egg, scallion, blue cheese (gf, v)
- Pure Michigan - dried cherries, blue cheese, walnuts, red onion and cucumber (gf, v)
- Modern Greek - oranges, beets and olives and feta (gf, v)
- Golden Beet Slaw - cabbage, apples, cucumber, carrots and raisins (gf, v, v+)