Kirk Gourmet Deli
Hors D’Oeuvre

Let us help you design the perfect menu for your special occasion or event with our artisan selection of gourmet appetizers.

Minimum order of 25 pieces per dish.

Signature Lamb Sliders 2.50 ea.
House-made mint sauce, lettuce, roma tomato served on a brioche bun.

Mini Beef Sliders 2.50 ea.
Basil mayo, lettuce, roma tomato served on a brioche bun.

Chicken Satay Skewers 1.50 ea.
Served with a Thai peanut sauce.

Seafood Tartlet 2.00 ea.
White wine poached salmon, shrimp, mahi mahi or tuna served with fresh herbs in a filo basket.

Smoked Jerk Chicken on Garlic Crostini 1.50 ea.
Blended with red onion, scallion, celery and jerk mayo.

Vegetable Samosa 1.50 ea.
Carried potato and mixed vegetables deep fried in a wonton wrap, served with mango mint chutney.

Edamame Pot Stickers 1.75 ea.
Your choice of deep fried or steamed, served with a sweet chili sauce.

Shrimp Toast 2.50 ea.
Served with guacamole and pico de gallo.

Mini Beef Wellington 2.50 ea.
Beef tenderloin seared and topped with mushroom duxelle and wrapped in a puff pastry.

Tandoori Chicken Tikka Skewers 1.50 ea.
Marinated in yogurt and spices then char-grilled and served with Raita (traditional yogurt dipping sauce).

BEEF KEBAB 2.00 ea.
Top Sirloin marinated with fresh herbs, onions and peppers.

Chorizo Stuffed Mushrooms 2.00 ea.
Pork sausage seasoned with smoked paprika, cumin and mexican oregano stuffed and baked inside a mushroom cap.

Caprese Skewers 1.50 ea.
Roma tomato and fresh mozzarella drizzled with house-made basil pesto.

Smoked Salmon Blini 2.50 ea.
A “mini pancake” topped with cream cheese, smoked salmon, red onion and capers.

Zucchini Cream Cheese Roll Ups 1.50 ea.
Thinly sliced zucchini rolled with cream cheese and rustic sundried tomatoes.

Coconut Shrimp 2.50 ea.
Served with mango chutney.

Shrimp Escovitch 2.50 ea.
Poached shrimp served in fresh lime juice, chili flakes, minin, red onion, cilantro and cherry tomatoes.

Chicken Liver Paté 2.00 ea.
Mixed with apples and onions then cooked in a rich butter and white wine sauce, served on a crostini.

Bacon Wrapped Shrimp 2.50 ea.
Served with a honey mustard sauce.

Tuna Tataki 2.00 ea.
Center-cut tuna seasoned with parsley, chili flakes and crusted with sesame seeds then lightly seared and served with seaweed salad.

Indian-Style Beef Patties 2.00 ea.
Aromatic spiced ground beef cooked in a puff pastry, served with a spicy chutney.

Conch Fritters 2.00 ea.
A Caribbean delicacy - ground conch, celery, carrot, onion, seasoning peppers, and scotch bonnet, served with our tartar sauce.

Plantain and Bacon Skewer 1.50 ea.
Fried plantain topped with bacon served with refried beans and pico de gallo.

Prosciutto and Melon Skewer 2.50 ea.
Cured Italian ham served with sweet and succulent cantaloupe.