



FOOD TRENDS
CATERING & EVENTS

Hors D'oeuvres

*Depicts Items that can be Stationary or Passed
(All Other Items Can be Passed Only)

All Items Have a Two Dozen Order Minimum

Meat

Asian Beef Rice Paper Roll*	\$2.75 pp
<i>Sliced beef & seasonal julienned vegetables, wrapped in rice paper accompanied by chimichurri sauce (Gluten-free)</i>	
Bacon Wrapped Date*	\$3.00 pp
<i>Honeyed dates wrapped in smoked bacon, brimming with a creamy mild bleu cheese mousse</i>	
BBQ Beef Brisket*	\$3.25 pp
<i>Primal cut, slow roasted beef brisket topped with crispy Asian slaw on a miniature buttered brioche</i>	
Beef Chateau Crostini	\$3.00 pp
<i>Thick cut, tenderloin filet upon toasted Italian bread, garnished with crispy onion strings</i>	
Mini BLT	\$3.00 pp
<i>Applewood-Smoked bacon, crisp lettuce, & sliced tomato on miniature toasted bread squares</i>	
Mini Philly Cheesesteak*	\$3.25 pp
<i>Traditionally chopped, Philadelphia cheesesteak in miniature, buttered brioche rolls</i>	
Guava Braised Beef Arepa	\$2.75 pp
<i>Seared, then slow roasted beef with a guava puree perched atop a miniature corn arepa</i>	
Mini Reuben Sandwich	\$3.25 pp
<i>Tender corned beef with Swiss cheese topped with sauerkraut and Russian dressing on bite sized rye bread</i>	
Mini Burgers on Brioche*	\$3.00 pp
<i>Assortment of hamburgers and cheeseburgers accompanied by ketchup and stone ground mustard</i>	
Mini Italian Sausage and Pepper*	\$3.25 pp
<i>Sautéed sausage and peppers on petite rolls</i>	
Swedish Meatball*	\$2.25 pp
<i>Traditionally prepared delicate meatballs served in a savory sauce</i>	

Franks in a Blanket*	\$2.00 pp
<i>Mini hot dogs wrapped in flaky puff pastry</i>	
Beef Roulade*	\$2.75 pp
<i>Blanched scallions rolled in a rare beef chateau accompanied by soy dipping sauce</i>	
Marbled Potato	\$3.00 pp
<i>Bite size marbled potatoes topped with crispy bacon and chives (Gluten-free)</i>	
Skewers Trio*	\$3.00 pp
<i>Assortment of chicken, beef chateaubriand, and shrimp skewers (Gluten-free)</i>	
Steakhouse Bite	\$3.50 pp
<i>Roasted potato, chimichurri (Gluten-free)</i>	

Poultry

Deconstructed Chicken Tostada*	\$3.00 pp
<i>Adobo chicken, crisp shredded cabbage, black bean puree, crema & fresh cilantro in a miniature verrine (Gluten-free)</i>	
BBQ Pulled Chicken on Brioche*	\$3.00 pp
<i>12 hour braised, pulled chicken smothered in our homemade barbeque sauce and topped with crispy Asian slaw on a miniature buttered brioche</i>	
Buffalo Chicken Meatball*	\$2.75 pp
<i>Ground chicken filled with melted bleu cheese and tossed in homemade buffalo sauce</i>	
Chicken Paella in a Miniature Pot*	\$3.50 pp
<i>Shredded chicken mixed with seasonal vegetables & saffron rice in a miniature paella pot (Gluten-free)</i>	
Moroccan Chicken Salad on an Edible Spoon	\$2.75 pp
<i>Seasoned, chopped chicken salad on an edible cracker spoon or cone, sprinkled with coconut flakes</i>	
Sesame Noodles with Chicken in a Mini-Takeout Box*	\$3.25 pp
<i>Asian sesame noodles, mixed with shredded chicken & julienne vegetables, garnished with chives & sesame seeds, and served in miniature take out boxes</i>	
BBQ Pulled Chicken Taco	\$3.00 pp
<i>Pulled chicken smothered in our homemade barbeque sauce, paired with hot wasabi & pickled slaw and laid in a hard-shell, corn tortilla (Gluten-free)</i>	
Chicken Caprese Crostini	\$2.75 pp
<i>Sliced herb-grilled chicken upon toasted Italian bread, topped with mozzarella, tomatoes, & sundried tomato pesto</i>	
Chicken and Waffle	\$3.00 pp
<i>Bite size waffles topped with crispy chicken, drizzled with maple syrup</i>	
Grilled Chicken Satay*	\$2.50 pp
<i>Grilled chicken skewers with a savory peanut dipping sauce</i>	

Seafood

Classic Shrimp Cocktail Shooter*	\$3.50 pp
<i>Steamed shrimp with our homemade dipping cocktail sauce (Gluten-free)</i>	
Firecracker Shrimp*	\$3.50 pp
<i>Gulf shrimp tossed in a dry spice mixture served on a skewer (Gluten-free)</i>	
Lemon Basil Grilled Shrimp*	\$3.50 pp
<i>Grilled shrimp marinated in a lemon basil sauce (Gluten-free)</i>	
Coconut Crusted Jumbo Shrimp*	\$3.50 pp
<i>Jumbo shrimp with a delicate coconut breading served with a mango salsa</i>	
Sesame Noodles with Shrimp*	\$3.75 pp
<i>Asian sesame noodles, mixed with baby shrimp & julienne vegetables, garnished with chives & sesame seeds, and served in miniature take out boxes</i>	
Shrimp Paella in a Miniature Pot*	\$3.75 pp
<i>Steamed, baby shrimp mixed with seasonal vegetables & saffron rice in a miniature paella pot</i>	
Shrimp Rice Paper Roll*	\$2.50 pp
<i>Steamed shrimp, julienned vegetables & fresh avocado wrapped in rice paper (Gluten-free)</i>	
Lobster Salad on Edible Spoon or Edible Cone	\$4.25 pp
<i>Lump lobster salad on an edible cracker spoon, sprinkled with microgreens</i>	
Lobster Salad on Mini Roll*	\$4.75 pp
<i>Lump lobster salad on miniature, buttered brioche rolls</i>	
Mini Crab Cake*	\$3.00 pp
<i>Hand formed jumbo lump crab mixed with vegetables and seasonings, lightly coated in breadcrumbs and flash fried to a crisp golden brown</i>	
Tuna Tartare	\$4.00 pp
<i>Fresh tuna, marinated in soy sauce & sprinkled with sesame seeds, in a miniature hollowed cucumber cup, crisp taco shell, or an edible cone</i>	
Nova Lox on Pumpernickel Round*	\$3.50 pp
<i>Smoked salmon with cream cheese on pumpernickel rounds</i>	

Vegetarian/Vegan

Mac and Cheese Fritter*	\$2.75 pp
<i>Fontina, provolone, mozzarella cheeses and cavatappi, lightly breaded and fried</i>	
Butternut Squash Tartlet*	\$2.75 pp
<i>Diced seasonal butternut squash in a crispy tart shell</i>	
Individual Vegetable Crudit� Shooter*	\$2.75 pp
<i>Fresh, sliced vegetables served with hummus (Vegan) & an herb dipping sauce (Gluten-free)</i>	

<p>Manchego Quince Tartlet* <i>Spanish manchego cheese with sweet quince jam in a crispy tart shell</i></p>	\$2.75 pp
<p>Sesame Noodles with Vegetables in a Mini-Takeout Box* <i>Asian sesame noodles & julienne vegetables, garnished with chives & sesame seeds, And placed in miniature take out boxes (Vegan)</i></p>	\$3.25 pp
<p>Tomato, Basil, and Mozzarella Skewer* <i>Skewered cherry tomatoes, fresh mozzarella balls, and fresh basil (Gluten-free)</i></p>	\$3.25 pp
<p>Vegetarian Paella in a Miniature Pot* <i>Seasonal vegetables & saffron rice in a miniature paella pot (Vegan/Gluten-free)</i></p>	\$3.50 pp
<p>Vegan Rice Paper Roll* <i>Julienned vegetables & fresh avocado wrapped in rice paper served with house made chimichurri (Vegan/Gluten-free)</i></p>	\$2.50 pp
<p>Cubed Watermelon & Feta with Balsamic & Fresh Mint <i>Fresh watermelon paired with feta cheese, balsamic glazed-filled pipette,; garnished with a mint leaf (Gluten-free)</i></p>	\$2.75 pp
<p>Mini Grilled Cheese & Tomato Soup Shooter <i>Miniature cheddar, grilled cheese served with house prepared tomato soup</i></p>	\$3.00 pp
<p>French Onion Soup Boules* <i>Mini brioche boule filled with caramelized onions, seasonings, and rich gruyere cheese</i></p>	\$3.00 pp
<p>Mini Mushroom Cap* <i>Mushrooms stuffed with quinoa and parmesan and mozzarella cheese (Gluten-free)</i></p>	\$3.25 pp
<p>Vegetarian Pot Sticker* <i>Pan fried dumplings with a vegetable filling, accompanied with soy dipping sauce</i></p>	\$2.50 pp
<p>Duo of Beets* <i>Red and golden beets, topped with vegan aioli in an edible basket (Vegan)</i></p>	\$2.75 pp
<p>Greek Salad Skewer or in a Cucumber Cup <i>Tomatoes, cucumbers, feta cheese, green peppers, olives, and oregano, topped with oil and vinegar, on a skewer or in a miniature hollowed cucumber cup (Gluten-free)</i></p>	\$2.75 pp
<p>Vegan Crab Cake <i>Bite-size, hearts of palm, nori, old bay, vegan chipotle aioli (Gluten-free)</i></p>	\$3.00 pp