

STATIONARY HORS D'OEUVRES *Menu*

FOOD TRENDS
CATERING & EVENTS



Priced Per Dozen | 2 Dozen Minimum Per Item

POULTRY

Grilled Chicken Satay (GF,DF,NUTS) •• — $36
Peanut Sesame Dipping Sauce, Peanut Nori Crunch & Scallions

Thai Chicken Meatball (DF) •• — $36
Honey Garlic Chili Glazed, Wasabi Crunch

Hot Honey Pulled Chicken Slider •• — $42
Cajun Honey Braised, Pickle Slaw, Secret Sauce, Sesame Mini Brioche

Mini Mole Chicken Empanadas •• — $39
Lime Crema, Chocolate Dusted, Cilantro

Mini Chicken Parm on Focaccia •• — $42
Crispy Chicken Cutlet, Sundried Tomato Spread, Whipped Burrata, Basil Pesto, Tomato Focaccia

Deconstructed Chicken Guacamole (GF) • — $42
Smoked Chicken Guacamole, Jalapeno Cornbread Toast, Cotija, Pimenton, Micro Cilantro

Maple Chicken Lettuce Cup (GF) • — $42
Pickled Asian Pear, Gochujang Aioli, Scallions, Sesame Seeds

SEAFOOD

Sweet Potato Crabcakes (GF,DF) •• — $60
Maple Dijon Remoulade, Apple Slaw

Coconut Crusted Jumbo Shrimp (GF,DF) •• — $54
Miso Pineapple Sauce

Classic Shrimp Cocktail Shooter (GF,DF) • — $54
Steamed Shrimp, Homemade Cocktail Sauce

Grilled Gremolata Shrimp (GF,DF) •• — $54
Lemon Scented, Garlic, Parsley

Mini Tuna Poke Bowl (GF,DF) • — $60
Citrus Lemongrass Ponzu, Sushi Rice, Charred Napa Carrot & Scallion Slaw, Pepita Nori Crunch

Lobster Salad on Mini Roll • — $66
Lump Lobster Salad on Miniature Buttered Brioche Rolls

Lobster Hushpuppies (GF) •• — $54
Smoked Remoulade, Pickled Jalapeno

MEAT

Wagyu Mini Burgers•• — $66
Aged White Cheddar, Caramelized Shallot Jam, Dijonnaise, Sesame Mini Brioche

BBQ Beef Brisket •• — $66
Beef Brisket, Crispy Asian Slaw On A Miniature Buttered Brioche

Truffled Cheesesteak Egg Roll • — $54
Shaved Ribeye, Aged Cheddar Fondue Dipping Sauce

Savory Zeppole Bite • — $48
Prosciutto, Pineapple Jam, Baby Arugula

Korean Beef Skewers (GF) •• — $54
Bulgogi Marinated, Apple Slaw

Assorted Skewer Trio (GF) •• — $54
Lemon Gremolata Grilled Shrimp, Citrus & Maple Dijon Chicken, Rosemary Balsamic Beef

Mini Beef Frankfurters •• — $36
Dijonnaise

Short Rib Skewers (GF) •• — $66
Celery Root, Pickled Red Onion, Cider Gastrique

Seared Bistecca (GF) •• — $66
Crispy Potato Rosti, Roasted Garlic Saffron Cream, Micro Arugula







• Served Hot • Served Room Temperature

(GF) GLUTEN FREE, (V) VEGETARIAN, (VG) VEGAN, (DF) DAIRY FREE, (NUTS) CONTAINS NUTS | catering@foodtrends.com | (212) 972-7320



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VEGETARIAN

Mac N Cheese Croquette (V) • — $39
Fontina, Aged Cheddar & Provolone, Parmesan, Herb Crusted

Vegan Rice Paper Rolls (GF,VG) • — $36
Cucumber, Pickled Carrot + Daikon, Thai Basil, Cilantro, Sweet Chili Sauce, Rice Paper

Manchego Quince Tartlets (V) •• — $42
Spanish Manchego Cheese, Sweet Quince, Crispy Tart Shell

Butternut Squash Arancini (GF,V) •• — $42
Shallot Jam, Pomegranate Seed, Fried Sage

Individual Crudite Shooters (GF,VG,DF) • — $45
Green Goddess

Sesame Noodles with Vegetables (GF,VG) • — $42
Sesame Rice Noodles, Julienne Vegetables, Chives, Sesame Seeds

Tomato, Basil + Mozzarella (GF,V) • — $42
Skewered Cherry Tomatoes, Fresh Mozzarella, Fresh Basil

Antipasto Skewer (GF,V) • — $45
Fresh Mozzarella, Roasted Red Pepper, Yellow Tomato, Green Olive, Grilled Artichoke, Fresh Basil, Sundried Tomato Italian Vinaigrette

Mini Tuscan Stuffed Mushrooms (GF,VG) •• — $39
Portobello, Leeks & Tri Color Quinoa, Olive, Fried Oregano, Balsamic Aioli

Mini Vegetable Empanadas (V) •• — $39
Southwestern Spiced Vegetable Empanada, Spinach, Fava Bean, Corn & Potato, Cotija, Tajín Dusted, Avocado Oregano Lime Aioli

Apple & Brie Flatbread (V) •• — $45
Cranberry Orange Chutney, Roasted & Fresh Apples, Arugula

Apple Cabbage Fritter (GF) •• — $42
Apple Radish Slaw, Pickled Mustard Seeds, Fennel Fronds, Dijon Creme Fraiche

Vegan Sweet Potato Crab Cake (GF,VG) •• — $42
Quinoa, Sweet Potato, Crisp Radish, Citrus Herb Aioli







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