



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

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| Asian Beef Rice Paper Roll* | \$2.50 pp |
| <i>Sliced beef & seasonal julienned vegetables, wrapped in rice paper accompanied by chimichurri sauce (Gluten-free)</i> | |
| Bacon Wrapped Date* | \$2.75 pp |
| <i>Honeyed dates wrapped in smoked bacon, brimming with a creamy mild bleu cheese mousse</i> | |
| BBQ Beef Brisket* | \$2.75 pp |
| <i>Primal cut, slow roasted beef brisket topped with crispy Asian slaw on a miniature buttered brioche</i> | |
| Beef Chateau Crostini | \$2.50 pp |
| <i>Thick cut, tenderloin filet upon toasted Italian bread, garnished with crispy onion strings</i> | |
| Mini BLT | \$2.50 pp |
| <i>Applewood-Smoked bacon, crisp lettuce, & sliced tomato on miniature toasted bread squares</i> | |
| Mini Philly Cheesesteak* | \$3.00 pp |
| <i>Traditionally chopped, Philadelphia cheesesteak in miniature, buttered brioche rolls</i> | |
| Guava Braised Beef Arepa | \$2.50 pp |
| <i>Seared, then slow roasted beef with a guava puree perched atop a miniature corn arepa</i> | |
| Mini Reuben Sandwich | \$3.00 pp |
| <i>Tender corned beef with Swiss cheese topped with sauerkraut and Russian dressing on bite sized rye bread</i> | |
| Mini Burgers on Brioche* | \$2.75 pp |
| <i>Assortment of hamburgers and cheeseburgers accompanied by ketchup and stone ground mustard</i> | |
| Mini Italian Sausage and Pepper* | \$3.00 pp |
| <i>Sautéed sausage and peppers on petite rolls</i> | |
| Swedish Meatball* | \$2.00 pp |
| <i>Traditionally prepared delicate meatballs served in a savory sauce</i> | |

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| Franks in a Blanket* <i>Mini hot dogs wrapped in flaky puff pastry</i> | \$1.75 pp |
| Beef Roulade* <i>Blanched scallions rolled in a rare beef chateau accompanied by soy dipping sauce</i> | \$2.00 pp |
| Marbled Potato <i>Bite size marbled potatoes topped with crispy bacon and chives (Gluten-free)</i> | \$3.00 pp |
| Skewers Trio* <i>Assortment of chicken, beef chateaubriand, and shrimp skewers (Gluten-free)</i> | \$2.50 pp |
| Steakhouse Bite <i>Roasted potato, chimichurri (Gluten-free)</i> | \$2.50 pp |

Poultry

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| Deconstructed Chicken Tostada* <i>Adobo chicken, crisp shredded cabbage, black bean puree, crema & fresh cilantro in a miniature verrine (Gluten-free)</i> | \$2.75 pp |
| BBQ Pulled Chicken on Brioche* <i>12 hour braised, pulled chicken smothered in our homemade barbeque sauce and topped with crispy Asian slaw on a miniature buttered brioche</i> | \$2.50 pp |
| Buffalo Chicken Meatball* <i>Ground chicken filled with melted bleu cheese and tossed in homemade buffalo sauce</i> | \$2.25 pp |
| Chicken Paella in a Miniature Pot* <i>Shredded chicken mixed with seasonal vegetables & saffron rice in a miniature paella pot (Gluten-free)</i> | \$3.25 pp |
| Moroccan Chicken Salad on an Edible Spoon <i>Seasoned, chopped chicken salad on an edible cracker spoon or cone, sprinkled with coconut flakes</i> | \$2.50 pp |
| Sesame Noodles with Chicken in a Mini-Takeout Box* <i>Asian sesame noodles, mixed with shredded chicken & julienne vegetables, garnished with chives & sesame seeds, and served in miniature take out boxes</i> | \$2.75 pp |
| BBQ Pulled Chicken Taco <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> | \$2.75 pp |
| Chicken Caprese Crostini <i>Sliced herb-grilled chicken upon toasted Italian bread, topped with mozzarella, tomatoes, & sundried tomato pesto</i> | \$2.50 pp |
| Chicken and Waffle <i>Bite size waffles topped with crispy chicken, drizzled with maple syrup</i> | \$2.50 pp |

Grilled Chicken Satay* \$2.25 pp
Grilled chicken skewers with a savory peanut dipping sauce

Seafood

Classic Shrimp Cocktail Shooter* \$3.00 pp
Steamed shrimp with our homemade dipping cocktail sauce (Gluten-free)

Firecracker Shrimp* \$3.00 pp
Gulf shrimp tossed in a dry spice mixture served on a skewer (Gluten-free)

Lemon Basil Grilled Shrimp* \$3.00 pp
Grilled shrimp marinated in a lemon basil sauce (Gluten-free)

Coconut Crusted Jumbo Shrimp* \$3.00 pp
Jumbo shrimp with a delicate coconut breading served with a mango salsa

Sesame Noodles with Shrimp* \$3.50 pp
Asian sesame noodles, mixed with baby shrimp & julienne vegetables, garnished with chives & sesame seeds, and served in miniature take out boxes

Shrimp Paella in a Miniature Pot* \$3.50 pp
Steamed, baby shrimp mixed with seasonal vegetables & saffron rice in a miniature paella pot

Shrimp Rice Paper Roll* \$2.25 pp
Steamed shrimp, julienned vegetables & fresh avocado wrapped in rice paper (Gluten-free)

Lobster Salad on Edible Spoon or Edible Cone \$4.00 pp
Lump lobster salad on an edible cracker spoon, sprinkled with microgreens

Lobster Salad on Mini Roll* \$4.50 pp
Lump lobster salad on miniature, buttered brioche rolls

Mini Crab Cake* \$2.25 pp
Hand formed jumbo lump crab mixed with vegetables and seasonings, lightly coated in breadcrumbs and flash fried to a crisp golden brown

Tuna Tartare \$3.50 pp
Fresh tuna, marinated in soy sauce & sprinkled with sesame seeds, in a miniature hollowed cucumber cup, crisp taco shell, or an edible cone

Nova Lox on Pumpernickel Round* \$3.50 pp
Smoked salmon with cream cheese on pumpernickel rounds

Vegetarian/Vegan

Mac and Cheese Fritter* \$2.50 pp
Fontina, provolone, mozzarella cheeses and cavatappi, lightly breaded and fried

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| Butternut Squash Tartlet* | \$2.25 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> | |
| Manchego Quince Tartlet* | \$2.50 pp |
| <i>Spanish manchego cheese with sweet quince jam in a crispy tart shell</i> | |
| Sesame Noodles with Vegetables in a Mini-Takeout Box* | \$3.25 pp |
| <i>Asian sesame noodles & julienne vegetables, garnished with chives & sesame seeds, And placed in miniature take out boxes (Vegan)</i> | |
| Tomato, Basil, and Mozzarella Skewer* | \$3.00 pp |
| <i>Skewered cherry tomatoes, fresh mozzarella balls, and fresh basil (Gluten-free)</i> | |
| Vegetarian Paella in a Miniature Pot* | \$3.25 pp |
| <i>Seasonal vegetables & saffron rice in a miniature paella pot (Vegan/Gluten-free)</i> | |
| Vegan Rice Paper Roll* | \$1.75 pp |
| <i>Juliened vegetables & fresh avocado wrapped in rice paper served with house made chimichurri (Vegan/Gluten-free)</i> | |
| Cubed Watermelon & Feta with Balsamic & Fresh Mint | \$2.50 pp |
| <i>Fresh watermelon paired with feta cheese, balsamic glazed-filled pipette,; garnished with a mint leaf (Gluten-free)</i> | |
| Mini Grilled Cheese & Tomato Soup Shooter | \$2.75 pp |
| <i>Miniature cheddar, grilled cheese served with house prepared tomato soup</i> | |
| French Onion Soup Boules* | \$2.50 pp |
| <i>Mini brioche boule filled with caramelized onions, seasonings, and rich gruyere cheese</i> | |
| Mini Mushroom Cap* | \$2.50 pp |
| <i>Mushrooms stuffed with quinoa and parmesan and mozzarella cheese (Gluten-free)</i> | |
| Vegetarian Pot Sticker* | \$2.25 pp |
| <i>Pan fried dumplings with a vegetable filling, accompanied with soy dipping sauce</i> | |
| Duo of Beets* | \$2.50 pp |
| <i>Red and golden beets, topped with vegan aioli in an edible basket (Vegan)</i> | |
| Greek Salad Skewer or in a Cucumber Cup | \$2.50 pp |
| <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> | |
| Vegan Crab Cake | \$2.50 pp |
| <i>Bite-size, hearts of palm, nori, old bay, vegan chipotle aioli (Gluten-free)</i> | |