



FOOD TRENDS
CATERING & EVENTS

passed hors d'oeuvres



NEW SPRING 2025 MENU

MEAT

STEAKHOUSE BITE (GF)

Rare Beef Tenderloin, Peppercorn Crema, Pickled Onion, Porcini Dust, Fresh Chive Gaufrette Chip

MINI BEEF FRANKS

"Everything" Seasoning, Pickled Mustard Dijonnaise

PHILLY CHEESETEAK "WONTON"

Shaved Rib Eye, With Whiz, Sracha Ketchup

MINI AGED BEEF SLIDERS

20 Year Port & Shallot Marmalade, English Cheddar, Dijonnaise

BACON WRAPPED MEDJOOL DATES (GF)

Wildflower Honey, Nueske Farms Bacon, Roquefort Mousse

BRAISED BEEF BRISKET

Homemade BBQ, Crispy Asian Slaw, Buttered Brioche

BARBACOA BRAISED BEEF AREPA

Roasted Beef, Barbacoa Sauce, Corn Arepa

SEAFOOD

MARYLAND "STYLE" CRAB CAKE (GF)

Old Bay Aioli, Granny Smith Apple, Celery

COCONUT CRUSTED SHRIMP (GF)

Sweet Thai Chili, Fried Ginger

CLASSIC SHRIMP COCKTAIL (GF,DF)

Fresh Horseradish, Lemon

MEYER LEMON SHRIMP SKEWERS (GF,DF)

Roasted Garlic, Basil Oil, Espelette Pepper

LOBSTER ROLL

Fresh Maine Lobster, Cognac, Crème Fraîche, Brioche Bun

TUNA TARTARE (GF,DF)

Sesame Rice Cake, Ponzu, Chili Lime Aioli, Fresno Chili

SALMON MILLE-FEUILLE

Beet Cured Salmon, Green Tea Powder, Phyllo, Creme Fraiche, Pickled Beets

MAHI MAHI "AL PASTOR" TACO (GF,DF)

Diced Pineapple, Pickled Red Onion, Crispy Onions

CHICKEN

ADOBO BRAISED CHICKEN TACOS (GF)

Pickled Slaw, Avocado Crema, Crispy Corn Tortilla

SLOW ROASTED BBQ CHICKEN SLIDERS

Bread & Butter Pickles, Homemade Potato Bun

CHICKEN & WAFFLES

Buttermilk Brine, Mike's Hot Honey

CHICKEN POTSTICKERS

Charred Scallion, Ginger Ponzu

TANDOORI CHICKEN SKEWER (GF)

Mint Yogurt, Pomegranate

GRILLED CHICKEN SATAY (GF,DF)

Black Sesame Seeds, Micro Cilantro, Peanut Dipping Sauce

VEGETARIAN

SPRING PEA PARMESAN CRISP (GF)

Tarragon Goat Cheese Mousse

DEVILED POTATO (GF,DF)

Marble Potato, Herb Aioli, Crispy Shallots, Pickled Radish

MUSHROOM TARTLET

Sautéed Mushroom, Garlic and Parsley Puree

ROLLED GOAT CHEESE

Flower Petals, Strawberry Rhubarb Gelee, De-hydrated Strawberry

CONFIT TOMATO (GF)

Cherry Tomato, Basil- Infused Mozzarella, Black Olive Powder

ARANCINI

Truffle Parmesan, Shaved Manchego, Chives

SUMMER ROLL (GF,VG)

Thai Basil, Pickled Vegetables, Mint, Cilantro, Sweet Chili

MANCHEGO & QUINCE TART

Aged Spanish Manchego, Thyme, Maldon Sea Salt

VEGETABLE GYOZA

Charred Scallion, Ginger Ponzu

VEGAN "CRAB" CAKE (VG)

Hearts Of Palm, Nori, Old Bay, Chipotle "Aioli"

BOURSIN STUFFED PEPPADEW (GF)

Boursin Mousse, Puffed Rice

(GF) GLUTEN FREE, (V) VEGETARIAN, (VG) VEGAN, (DF) DAIRY FREE

catering@foodtrends.com | (212) 972-7320