

STATIONARY HORS D'OEUVRES *Menu*



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

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VEGETARIAN

Mac N Cheese Croquette (V) •

Fontina, Aged Cheddar & Provolone,
Parmesan, Herb Crusted

\$39



Vegan Rice Paper Rolls (GF,VG) •

Cucumber, Pickled Carrot + Daikon, Thai
Basil, Cilantro, Sweet Chili Sauce, Rice Paper

\$36

Mini Tuscan Stuffed Mushrooms (GF,VG) ••

\$39

Portobello, Leeks & Tri Color Quinoa, Olive,
Fried Oregano, Balsamic Aioli

Manchego Quince Tartlets (V) ••

Spanish Manchego Cheese, Sweet Quince,
Crispy Tart Shell

\$42

Mini Vegetable Empanadas (V) ••

\$39

Southwestern Spiced Vegetable Empanada,
Spinach, Fava Bean, Corn & Potato, Cotija,
Tajin Dusted, Avocado Oregano Lime Aioli

Butternut Squash Arancini (GF,V) ••

Shallot Jam, Pomegranate Seed, Fried Sage

\$42

Apple & Brie Flatbread (V) ••

\$45

Cranberry Orange Chutney, Roasted & Fresh
Apples, Arugula

Individual Crudite Shooters (GF,VG,DF) •

Green Goddess

\$45

Sesame Noodles with Vegetables (GF,VG) •

\$42

Sesame Rice Noodles, Julienne Vegetables,
Chives, Sesame Seeds

Apple Cabbage Fritter (GF) ••

\$42

Apple Radish Slaw, Pickled Mustard Seeds,
Fennel Fronds, Dijon Creme Fraiche

Tomato, Basil + Mozzarella (GF,V) •

\$42

Skewered Cherry Tomatoes, Fresh Mozzarella,
Fresh Basil

Vegan Sweet Potato Crab Cake (GF,VG) ••

\$42

Quinoa, Sweet Potato, Crisp Radish,
Citrus Herb Aioli

Antipasto Skewer (GF,V) •

\$45

Fresh Mozzarella, Roasted Red Pepper, Yellow
Tomato, Green Olive, Grilled Artichoke, Fresh
Basil, Sundried Tomato Italian Vinaigrette



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