HORS D’OEUVRES
30 PIECE MINIMUM PER ITEM

COLD HORS D’OEUVRES

$3.00 per piece
House-made bruschetta with your choice of topping (30 PIECE MINIMUM ORDER PER SINGLE FLAVOR)
- Oven Roasted Tomato, Basil, Fresh Mozzarella & Balsamic Vinegar
- Prosciutto, Oven Roasted Tomato, Lemon Ricotta & Spicy Sprouts
- Pear Chutney, Pecans & Blue Cheese
- Arugula, Grilled Onion & Kalamata Olives
- Roasted Garlic, Goat Cheese & Apple Chutney
- Mixed Herbs, Goat Cheese & Roasted Red Peppers
- Goat Cheese & Fig Jam
- Wild Mushroom, Fresh Rosemary, Fontina & Parmesan Cheese
Prosciutto wrapped Seasonal Melon with Thai Basil
Roasted Vegetable Skewers with sun-dried tomato aioli
Fresh Fruit Skewers with Honey & Greek Yogurt Dip
Pesto Deviled Eggs with Basil & Garlic

$3.50 per piece
Prosciutto wrapped Gorgonzola with Arugula
Prosciutto wrapped Figs stuffed with Goat Cheese – seasonal
Antipasto Skewer – Tri-color Cheese Tortellini, Roasted Tomato, Kalamata Olives & Prosciutto
Mediterranean Skewer – Fire Roasted Tomatoes, fresh Mozzarella, Artichoke Heart & Kalamata Olives
Seasonal Vegetarian Foccacia Pizzetta
Thai Chicken Lettuce Wraps
Fresh House-made Spring Rolls (30 PIECE MINIMUM ORDER PER SINGLE FLAVOR)
- Chicken with Hoisin-Chile Sauce
- Fresh Vegetable with Plum & Peanut Sauces
- Shrimp & Cilantro with Chile Sauce
- Roasted Salmon with Coriander Sauce
COLD HORS D’OEUVRES (continued)

$3.75 per piece
Seared Salmon on a house-made Sesame-Spinach Crisp
Thai-style Chicken Salad on house-made Cumin Bread
Smoked Chicken Salad on a Cornbread Crostini
Deviled Eggs Three Ways (60 piece minimum) (also available individually, 30 piece minimum order per single flavor)
- “Tuxedo” with Salmon Caviar Deviled Eggs
- “Bacon & Egg” with Applewood Smoked Bacon Deviled Eggs
- “Crab” with flaked Crab meat Deviled Eggs
Sesame Seared Ahi Tuna with Seaweed Salad, Ponzu Aioli on Cucumber Disk
Ahi Tuna “Poke” in a Cucumber Cup with Scallions, Soy & Sesame
Belgian Endive Spears with your choice of filling (30 piece minimum order per single flavor)
- Gorgonzola & Spiced pecans
- Herbed Ricotta & Roasted Poblano Peppers
- Duck Confit & Apple Jam
- Rosemary, Pecan & Cranberry Chicken Salad

$4.00 per piece
Mini Deli Sandwiches on Potato-Rosemary & 8-Grain Rolls
Spice Crusted Fingerling Potatoes with Crème Fraiche & Smoked Salmon
Wild Mushroom Polenta Crisp with Herbed Goat Cheese

$4.75 per piece
Sliced Filet Mignon with Arugula & Horseradish Cream on an open-face Baguette

$6.25 per piece
Cocoa Nib-Pink Peppercorn Rubbed Beef Tenderloin with caramelized balsamic onions, horseradish cream & arugula on Mini Brioche Rolls (available vegetarian with “Beyond Meat®” Vegan Burger)

PASSED HORS D’OEUVRES

These items are available exclusively as a passed offering

$4.50 per piece
Fresh Burrata Cheese & Cherry Tomatoes with Basil & Extra Virgin Olive Oil
“Poke” with Scallions & Sesame seeds, Nori Flakes, Ahi Tuna & Cucumber served in a cocktail spoon
Crispy Ginger-Chicken Goyoza with Ponzu Dipping Sauce & Scallions served in a bamboo cup
HOT HORS D’OEUVRES

$3.50 per piece
- Mushroom Caps Florentine
- Spinach & Cheese Spanakopita
- Chicken Quesadilla Trumpets with Guacamole
- Assorted Mini Deep Dish Pizzas or Quiche (30 PIECE MINIMUM ORDER PER SINGLE FLAVOR)
- Chicken Satay with Peanut Sauce
- Roasted Vegetable, Wild Mushroom or Kalamata & Artichoke Tartlets (30 PIECE MINIMUM ORDER PER SINGLE FLAVOR)
- “Pigs” in a Blanket - European style frankfurter wrapped in puff pastry served with Dijon Mustard
- Black Bean & Cheese Empanadas with Salsa
- Risotto Arancini - Risotto fritters filled with Swiss Cheese & Smoky Ham, served with Marinara Sauce
- Mini Brie & Spicy Walnuts en Croute
- Jerk Chicken Skewers with Pineapple-Mango Salsa
- Mac’n Cheese Melts

$4.00 per piece
- Coconut Shrimp with spicy Orange Marmalade
- Chicken & Cashew Egg Rolls
- Black Bean, & Cheese Quesadilla with bell peppers, cheddar & jack cheeses
- Shrimp Quesadilla with black beans, bell peppers, pepper jack & cheddar cheeses
- Chicken Quesadilla with black beans, bell peppers, cheddar & jack cheeses
- Mini Beef or Vegetarian Tamales served with fresh Salsa of (30 PIECE MINIMUM ORDER PER SINGLE FLAVOR)
- Cuban Cristo – wedge sandwich with Ham, Swiss, Pickles & Mustard on Chive-Seasoned Toast
- Mini Crab Cakes with Cilantro-Caper Cocktail Sauce
- Petit Chicken Marsala Pot Pie
- Gingered Chicken Chao on a Sugar Cane Stick with Cilantro-Lime Aioli

$4.20 per piece
- Mini Black Angus Cheeseburgers with Pickles, Ketchup & Mustard
- Plum Glazed Baby Back Ribs (4-dozen minimum)
HORS D’OEUVRES  |  DIM SUM & SUSHI  |  P4

100 PIECE MINIMUM PER ITEM

DIM SUM & SUSHI

$3.25 per piece
Dim Sum Dumplings
• Shrimp Har Gao
• Basil Seafood
• Snow Pea Lea
• Savory Vegetable
• Chicken, Beef or Pork Shu Mai
• Seafood Pearl
• Steamed BBQ Pork or Chicken Bao
• Baked BBQ Pork or Chicken Bao

$3.25 per piece
Sushi
• Ebi Nigiri (Shrimp)
• Maguro Nigiri (Tuna)
• Tamago Nigiri (Egg Omelet)
• Sake Nigiri (Smoked Salmon)
• California Maki (Crab, Avocado, Cucumber)
• Kappa Maki (Cucumber)
• Tekka Maki (Tuna)

VEGAN