

PASSED HORS D'OEUVRES

*Four Selections - \$20 Per Person · Six Selections - \$30 Per Person · Eight Selections - \$40 per Person
Priced for One Hour · +\$15 Per Person for Each Additional Hour*

VEGETABLE

- Vegetable Glass Rolls
ponzu
- Artichoke Ricotta Tart +\$2pp
kalamata olives
- Mac & Cheese Bites
bacon marmalade
- Vegetable Samosas
tamarind sauce
- Goat Cheese Gougères
fig compote
- Black Bean Falafel
avocado harissa
- Cheese Taquitos
queso fresco, jalapeño jam
- Wild Mushroom Grilled Cheese

SEAFOOD

- Peruvian Ceviche
lime-aji dressing
- Shrimp Cocktail
spicy remoulade
- Tuna + Avocado Tartare
wonton chip
- Potato Latkes
salmon roe, crème fraîche
- Fish & Chips
gaufrette potato, tartar sauce
- Crabcake Bites +\$3pp
old bay remoulade
- Mini Lobster Rolls

MEAT

- Chicken Meatballs
smoky pineapple sauce
- Buffalo Chicken Cones
blue cheese dip
- Chicken + Waffles
hot honey
- Cuban “Cigars”
ham, cheese, spicy yellow mustard
- Beef & Manchego Empanadas
salsa verde
- Korean BBQ Meatballs
sesame hoisin sauce
- Charred Beef Tenderloin
pretzel crouton, pickled horseradish
- Lamb Chop “Lollipops” +\$5pp
mint butter

SWEET

- Peanut Butter Mousse
chocolate cup
- Mini S'mores
- Chocolate Pretzel Tart
salted caramel
- Assorted Chocolate Truffles
- Cheesecake Lollipops
- Lemon Tarts
- Assorted Macarons +\$2pp
- Chocolate Dipped Strawberries
- Miniature Cannoli