

Hors d'Oeuvres

MINI BEEF WELLINGTON

Tender beef in golden pastry

DRIED APRICOT GOAT CHEESE MASCARPONE TART

Sweet-savory bite

OYSTER SHOTS

Chilled, briny, and refreshing

SAVORY BLUE CHEESE TART

Rich and elegant

PERFECT SEARED SCALLOP

Bright tarragon essence

MINI LOBSTER ROLLS

Buttery and fresh

MINI CHIPOTLE PEACH PULLED PORK SLIDERS

Sweet heat

MINI BURGER ON A WAFFLE FRY

Playful and hearty

PIZZETTE WITH FONTINA, TOMATO & BASIL

Classic Italian flavor

WATERMELON FETA BITES

Crisp and refreshing

SPICY WATERMELON TEQUILA

With Cotija and candied jalapeño

SOUTHWEST CHICKEN SALAD

Colorful and flavorful

MINI SALMON WELLINGTON

Rich and flaky

Hors d'Oeuvres

VEGETARIAN SOPES

Vibrant and hearty

BLACKBERRY BRIE LEMON THYME

Fruity and creamy Maple

MAPLE COCONUT SHRIMP

Tropical and bright

STUFFED MUSHROOMS

Savory and aromatic

TOMATO BASIL ÉCLAIRS

Fresh and creamy

SPICY SHRIMP MARTINI

Salsa, guacamole, and crunch

DEEP FRIED PUMPKIN RAVIOLI

Seasonal indulgence

HAZELNUT-CRUSTED SCALLOPS

Subtle sweetness

BOURBON BBQ CHICKEN SKEWERS

Smoky and bold

CROSTINI WITH WHIPPED GOAT CHEESE

Sweet berry accent

SMOKED CORN & GOAT CHEESE EMPANADAS

Rich and earthy

GRAND MARNIER GLAZED SHRIMP

Wrapped in prosciutto

MINI BAO BUNS

Soft and savory

ASPARAGUS CIGARS

Brie-filled crisp pastry

Hors d'Oeuvres

ROOT VEGETABLE KABOB

Rustic and colorful

PONZU BEEF

Bright and savory

GUNPOWDER CHICKEN BISCUIT

Southern comfort twist

VEGGIE SHOTS

Fresh and creamy

SPICY SALMON RICE CUPS

Fresh and satisfying

MINI CORN DOGS

Whimsical favorite

CHICKEN POT PIE TART

Comfort in a bite

BABY LAMB CHOPS

Herb and garlic accent

PEPPERCORN CRUSTED BEEF BISCUIT

Bold and creamy

STEAMED DUMPLINGS

Delicate and aromatic

TANDOORI CHICKEN

Warm spice blend

VEGETABLE SAMOSA

Crispy and flavorful

CHICKEN & MANGO ENDIVE CUPS

Light and zesty

MINI CRUNCHY FISH TACOS

Crisp and fresh

Hors d'Oeuvres

HONEY GOAT CHEESE DATES

Wrapped in bacon

TOMATO SOUP WITH MINI GRILLED CHEESE

Classic pairing

CHILE & CORNBREAD SHOTS

Savory and fun

FRENCH ONION SOUP BREAD BOWL

Rich and comforting

OYSTERS ROCKEFELLER

Warm and decadent

ALDER SMOKED LEMON GINGER PRAWNS

Brightly smoked

TRUFFLE MAC & CHEESE BITES

Creamy and indulgent

SALMON SKEWERS

Fresh with a hint of citrus

CRAB CAKE

Crisp and tender

MINI AL PASTOR TACOS

Sweet and smoky

VEGAN BUTTERNUT SQUASH TART

Creamy and savory

FILET MIGNON CROSTINI

Elegant and bold

MINI SEAFOOD CEVICHE

Crisp and citrusy

MINI VEGETARIAN/VEGAN TACOS

Fresh and colorful

Charcuterie Add-Ons

CHARCUTERIE CUPS

Individual elegance

CHARCUTERIE CONES

Stylish and portable

FULL CHARCUTERIE TABLES

Lavish and abundant



Stations

THE ALL-AMERICAN

Mini sirloin burgers with cheddar, gorgonzola, crispy bacon, sautéed onions, mushrooms, pickles, and fresh tomatoes, paired with mini milkshakes and shoestring fries.

MINI HOT DOG STATION

Kosher beef and veggie dogs with toppings such as vegetarian chili, gourmet cheeses, guacamole, truffle aioli, mustards, ketchups, sweet and dill relish, crème fraîche, sriracha aioli, and crispy bacon.

NEW YORK, NEW YORK

New York-style salted pretzels, bite-sized Reuben sandwiches, warm potato knishes, and mini hot dogs with traditional condiments.

SLIDER STATION

Choice of prime rib, slow-cooked pulled pork, roasted chicken, or veggie sliders with toppings like heirloom tomatoes, sautéed mushrooms, crispy bacon, gorgonzola crumbles, chipotle aioli, cornichons, ranch dressing, and BBQ sauce.

THE CARVERY

Chef-carved selections of prime rib with au jus and creamed horseradish, honey Dijon and brown sugar spiral ham with apricot mustard, whole turkey with fresh cranberry relish, or roasted pork loin with Southwest ancho rub.

BRITISH FISH & CHIPS STATION

Beer-battered fish with golden fries, served in newspaper cones with tartar sauce, malt vinegar, lemons, and ketchup.

SPANISH PAELLA

Saffron-infused rice with chicken, andouille sausage, Spanish chorizo, and tomatoes; seafood option available at market price.

POTATO MARTINI BAR

Whipped potatoes served in martini glasses with toppings like cheddar, bacon, sour cream, chives, mushrooms, olives, sun-dried tomato, and smoked corn.

Stations

TASTE OF TAKEOUT

Stir-fried noodles with Asian vegetables and your choice of chicken, shrimp, or beef, served in mini Chinese takeout boxes with chopsticks.

SALAD BAR / SALADTINI

Grilled chicken, smoked bacon, feta, gorgonzola, cheddar, roasted red peppers, candied walnuts, tomatoes, chickpeas, cucumbers, sun-dried cranberries, kalamata olives, and parmesan peppercorn dressing, served in martini glasses.

MACARONI & CHEESE MARTINI BAR

Macaroni served in martini glasses with your choice of BBQ pork, braised beef, sausage, chicken, garlic-marinated shrimp, or poached lobster, plus toppings like green chili, mushrooms, caramelized onions, jalapeños, crispy onions, tomatoes, chives, cheddar cheese, bacon, pico de gallo, and crunchy garnishes.

BRITISH FISH & CHIPS STATION

Beer-battered fish with golden fries, served in newspaper cones with tartar sauce, malt vinegar, lemons, and ketchup.

PASTA STATION

Choice of chicken, shrimp, or beef with sauces including marinara, creamy pesto, Alfredo, or sun-dried tomato, served with mushrooms, capers, black olives, parmesan, and julienne vegetables.

THE FLAMING CHEESE WHEEL (+\$10 PER PERSON)

Pasta flambéed tableside in a wheel of imported Parmigiano Reggiano with your choice of steak, lobster, chicken, or vegetarian, paired with red or white sauce and a selection of pastas.

FRY BREAD

Served warm with savory toppings like beans, cheese, salsa, sour cream, and seasoned beef, or sweet options including honey, powdered sugar, cinnamon sugar, and chocolate sauce.

Stations

FRENCH FRY STATION

Served warm with savory toppings like beans, cheese, salsa, sour cream, and seasoned beef, or sweet options including honey, powdered sugar, cinnamon sugar, and chocolate sauce.

TACO OR TOSTADA BAR

Choice of carne asada, marinated chicken, shrimp, carnitas, tacos al pastor, mahi with mango salsa, or vegetarian, served with tortillas, Mexican crème, queso fresco, shredded cabbage, chips, salsas, guacamole, black beans, and Mexican rice.

ULTIMATE CHILLED BAR

An opulent spread of chilled poached lobster, jumbo shrimp, littleneck clams, oysters, and Alaskan king crab claws with cocktail sauces and fresh lemon wedges.

QUINOA SAUTÉ STATION (VEGAN)

Quinoa with a selection of market vegetables such as roasted curry cauliflower, asparagus, grilled corn, broccoli, wild mushrooms, avocado, scallions, fresh mozzarella, and cherry tomatoes, finished with olive oil and Meyer lemon vinaigrette.

BACON STATION

Six unique varieties of bacon paired with creative sauces and seasonings.

THE FLAMING CHEESE WHEEL (+\$10 PER PERSON)

Pasta flambéed tableside in a wheel of imported Parmigiano Reggiano with your choice of steak, lobster, chicken, or vegetarian, paired with red or white sauce and a selection of pastas.

BAO STATION

Steamed bao filled with beef, pork, chicken, shrimp, or vegetarian, topped with carrots, daikon, jalapeños, cilantro, cabbage, cucumber, sriracha aioli, hoisin, or garlic aioli.

LATE NIGHT SNACK & BRUNCH STATIONS

Playful and satisfying bites such as sliders, chicken & waffles, breakfast tacos, or mini pastries, perfect for the after-party or morning-after celebration.