



# Hors D'oeuvres Menu

# Bites

\*50 Pieces Each

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## VEGETARIAN

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Caramelized Onion Gorgonzola Tart  
Mini Vegetarian Wellington  
Vegetable Ratatouille Tart  
Veggie Mini-Quiche  
Veggie Spring Rolls with  
Sweet-Sour Dipping Sauce  
Tomato-Basil-Mozzarella Balls on Skewers  
Stuffed Red-Skinned Potato with  
Boursin Herb Cheese  
Veggie Pot Stickers with Garlic Chili Sauce  
Assorted Deviled Eggs  
Fried Mac & Cheese Bites  
Fried Cheese Ravioli with Tomato Basil Ragout  
Chili Relleno Croquette  
Fried Artichoke Hearts with Wasabi Aioli  
Jackfruit Cake with Smoked Tomato Yogurt

## CHICKEN

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Thai Peanut Chicken Satay with Peanut Sauce  
Thai-Chicken Salad in a Pickled Cucumber Cup  
Tandoori-Spiced Chicken Skewers  
with Cucumber Yogurt Dipping Sauce  
Hot Wing Chicken Empanadas with  
Blue Cheese Dipping Sauce  
Pecan Panko Chicken Tenders with Mustard Honey  
Clover Sauce  
Hot Wings with Blue Cheese Dipping Sauce  
Chicken Taquitos with Sour Cream Dipping Sauce

## BEEF

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Sweet & Spicy Beef Satay with  
Garlic Chili Sauce  
Beef Empanadas with Chipotle Ranch Sauce  
Beef Tenderloin Crostini, Boursin Cheese &  
Caramelized Onions  
Mini-Flatbread with Chimichurri  
Green Peppercorn Demi-Glace Meatballs

## SEAFOOD

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Crab-Stuffed Mushroom Caps  
Crab Cakes with Red Pepper Cajun Aioli  
Hawaiian Tuna Poke with Wonton Chips  
Smoked Salmon Mousse on Pumpnickel  
Coconut Panko-Fried Shrimp with  
Tropical Dipping Sauce

## PORK

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Stuffed Red-Skinned Potato with Carnitas  
Bacon-Wrapped Dates stuffed with Gorgonzola Cheese  
Pork Pot Stickers with Garlic Chili Sauce



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# Culinary Interactions

*\*90-Minute Chef Attendant Required*

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- Street Tacos

*Carne Asada | Pollo | Petite Corn Tortillas | Cilantro | Onions | House-Made Salsa | Queso Fresco |  
Fresh Corn Chips & Pico De Gallo*

- Risotto Cakes

*Lobster Cream Sauce | Shaved Fennel Salad*

- Lamb Lollipops

*Rosemary-roasted Fingerling Potatoes | Chimichurri Pesto*

- Pasta Station

*Chicken | Italian Sausage | Roasted Pepper | Spinach | Portobello Mushrooms | Caramelized Onions | Pine Nuts |  
Parmesan Cheese | Choice of Two Sauces: Tomato Basil Marinara, Alfredo, Pesto Cream or Smoked Tomato*

- Bacon-Wrapped Prawns

*Pan-Seared Prawns | Served on a Bed of Dijon Cabbage Slaw with a Honey Chipotle Glaze*

- Chipotle-Rubbed Salmon

*Pan-Seared Salmon | Served on a Bed of Jicama Bell Pepper Slaw | Tropical Fruit Salsa*

- Mini BBQ Pork & Chicken Sliders

*Pulled Pork & Shredded BBQ Chicken | Served on a Sweet Hawaiian Roll with Southern Slaw*

- Dirty Mac & Cheese with Cajun Chicken

*Classic 4-Cheese Sauce | Rich Spicy Tomato Sauce Blended Together | Cajun Chicken*

- Mashed Potato Bar with Toppings

*Whipped Yukon Mashed Potato | Bacon Bits | Cheddar Cheese | Chives | Sour Cream |  
Broccoli | Chopped Jalapeño | Chili | Red-Eye Gravy & Green Pepper Corn Demi-Glace*

- Sips

*Choice of Two Hand-Crafted Soups:*

*Roasted Butternut Squash with Sage Croutons | Chicken Corn Chowder with Garlic Crisps |  
Spicy Tomato & Chicken Florentine | Loaded Baked Potato with Chives & Cheddar Poblano |  
Corn Chowder with Corn Chips | Seafood Bisque with Crème Fraîche |  
Asian Mushroom Vegetable Gazpacho | Shrimp Thai-Coconut Curry with Toasted Cashews*

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## CARVERY

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- Pepper-Crusted Beef Tenderloin  
*Brandy Demi-Glace & Sweet Onion Jam | Assorted Petite Dinner Rolls | Serves approximately 30*
- Garlic Rosemary Prime Rib  
*Au Jus & Creamy Horseradish | Assorted Petite Dinner Rolls | Serves approximately 40*
- Dijon Crusted Pork Loin  
*Apple Jack Demi-Glace | Assorted Petite Dinner Rolls | Serves approximately 30*
- Sage-Rubbed Turkey Breast  
*Chipotle Cranberry Mayo & Whole-Grain Mustard | Assorted Petite Dinner Rolls | Serves approximately 30*
- Honey Bourbon-Glazed Ham  
*Honey Mustard & Roasted Garlic Aioli | Sweet Hawaiian Rolls | Serves approximately 30*

## POKE

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- Bases  
*Steamed Jasmine White Rice | Black Forbidden Rice*
- Protein  
*Cubed Ahi Tuna | Cubed Salmon | Cubed Tofu*
- Toppings  
*Sliced Avocado | Green Onion | Tobiko Caviar | Wasabi |  
Sesame Seeds | Wonton Crisps | Diced Red Onion |  
Hiyashi Wakame (Seaweed Salad) | Pickled Cucumber |  
Crispy Onions | Red Pepper Flakes*
- Sauces  
*Citrus Ponzu | Spicy Soy | Sweet Soy*



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# Presentations

*\*All Presentation Selections Require a 25-Person Minimum*

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- Sliced Fresh Fruit

*Best of Season Mixed Fruits & Berries*

- Tea Sandwiches

*Assortment of Small Finger Sandwiches: Ham Salad | Roasted Turkey | Smoked Salmon |  
Sesame Chicken Salad | Cucumber Dill*

- Pin Wheels

*Assortment of Flavored Tortilla-Rolled Bites: Hawaiian Ham | Roasted Vegetables |  
Curry Chicken | Roasted Turkey*

- Palm Sandwiches

*Assortment of Petite Dinner Roll Sandwiches: Roast Beef & Cheddar | Ham & Swiss | Turkey & Provolone*

- Dips, Breads & Spread

*Classic Hummus | Roasted Red Pepper Hummus | Artichoke Lemon Pesto | Olive Caper Tapenade*

- Artisan Cheese

*Artisan Display of Domestic & Imported Cheeses | Berries | Toast Points | Crackers*

- Charcuterie & Bruschetta

*Sliced Dry-Cured Meats & Assortment of Cheeses | Olives | Artichokes | Tomato Bruschetta | Garlic Toast Points*

- Artisan Raw & Grilled Veggies

*Artfully Displayed Mix of Best of Season Vegetables — Marinated, Grilled & Raw*

- Smoked Sliced Salmon

*Served with: Capers | Eggs | Red Onion | Whipped Cream Cheese | Bagel Chips*

- From the Sea

*Shrimp Cocktail | Seared Marinated Scallops | Snow Crab Claws*

- Assorted Sushi Rolls

*Assortment of: California | Spicy Tuna | Tempura Shrimp | Vegetables | Pickled Ginger & Wasabi*

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