



Hors D'oeuvres Menu

Bites

**50 Pieces Each*

VEGETARIAN

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

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

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

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

PORK

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*

- 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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Culinary Interactions

**90-Minute Chef Attendant Required*

CARVERY

- Pepper-Crusted NY Strip

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

- 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*

- 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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