

# CATERING | hors d'oeuvres

**Heirloom Tomatoes Bruschetta** | whipped ricotta, fresh heirloom tomatoes

V

**Cucumber Yogurt Crostini** | lemon & herb yogurt, shaved cucumber

V

**Lavash Rolls** | provolone, smoked ham, bell peppers

V

**Spinach Croissant Sandwiches** | sautéed spinach, prosciutto, cream spread

**Mini Cheeseburger Sliders** | wagyu, lettuce, tomatoes, ketchup

DF

**Chicken Caprese Skewers** | grilled chicken, roasted tomatoes, basil pesto

DF

**Mini Turkey Tarragon Sandwiches** | roasted turkey, tarragon dressing

**Mini Avocado Sprout Toasts** | basil pesto, cucumber, sprouts

DF/V/VG

**French Onion Sliders** | pulled beef, caramelized onions, gruyere

**Mini Garlic Shrimp Paninis** | sautéed shrimp, sprouts, garlic aioli

**Caramelized Onion Tartlets** | caramelized onions, brie, arugula

V

**Caviar Eclairs** | whipped butter, caviar, chives

**Charcuterie Board** | assorted meats, cheese, crackers, fresh fruit, nuts, jams

**Spring Pea Bruschetta** | pureed spring peas, whipped ricotta, prosciutto

**Olive Tapenade Crostini** | ricotta, olive tapenade

V

**Spinach Rolls** | spinach & onion sauté, bacon, cream cheese

**Mini Empanadas** | sautéed beef and onion filling

DF

**Mini Khachapuri** | feta & herb filling

V

**Falafel Balls** | baked chickpea falafel, lemon tahini sauce

V

**Tabouleh Lettuce Bowls** | tabouleh salad, lettuce cups

DF/ V/VG

**Tuna Tartare Cornets** | sushi-grade tuna, avocado, sesame ginger dressing

GF

**Mini Teriyaki Lettuce Wraps** | sautéed chicken, carrots, shallots

GF/DF

**Roasted Eggplant Paninis** | grilled eggplant, carrots, tahini sauce

DF/V/VG

**Asparagus Profiteroles** | pureed asparagus, goat cheese

V

**Salmon Canapés with Caviar** | smoked sesame salmon, whipped butter, caviar

**Seafood Selection** | crab leg, shrimp, mussels, scallop, three sushi rolls

GF/DF

## Package 1

\$3800

25 - 35 guests

- | 12 choice selection
- | set-up / tear-down

## Package 2

\$4200

45 - 55 guests

- | 13 choice selection
- | set-up / tear-down

## Package 3

\$4600

65 - 85 people

- | 14 choice selection
- | set-up / tear-down

## Wait Staff

*(additional service, not included in packages)*

\$120 per server

4-hour minimum

Additional hours \$30

**INCLUDED IN PACKAGES:** Hors d'oeuvres table, linen for hors d'oeuvres table, dish stands, dish risers, and serving utensils. Any additional tables, glassware, dinnerware, flatware, linens, decorations, etc. will be available to rent and will be of **extra charge upon discussion with client and are not included in any of the packages.**

# CATERING | hors d'oeuvres | desserts

**Tiramisu Cups** | espresso soaked ladyfingers, mascarpone cream

V

**Mini Fruit Tarts** | gourmet bavarian creme, seasonal fruit

V

**Petit Choux** | vanilla cream puffs

V

**Ashta Lillies** | pancake, ashta cream, pistachios

V

**Mini Nutella Napoleons** | puff pastry, Nutella, cocoa powder

V

**Chocolate Covered Strawberries** | fresh strawberries, edible chocolate

V

**Berry Pavlova** | crunchy meringue, custard cream, seasonal berries

V

**Kunafa Puffs** | ashta cream, pistachios, simple syrup

V

**White Fruit Infused Jello** | cherry / mango / apricot / raspberry

V

**Mini Napoleons** | puff pastry, vanilla custard cream, powdered sugar

V

**Mini Fruit Napoleons** | puff pastry, fresh fruit, vanilla cream, powdered sugar

V

**Fig Tarts** (seasonal) | fresh figs, honey, mascarpone cream

V

## Package 1

\$1900

25 - 35 guests

| 6 choice selection  
| set-up / tear-down

## Package 2

\$2500

45 - 55 guests

| 8 choice selection  
| set-up / tear-down

## Package 3

\$3200

65 - 85 people

| 10 choice selection  
| set-up / tear-down