

Deluxe Hors d'Oeuvres

What's included:

- **Full staffing: Food +Chef + Service Team (Passing, Cleaning)**
- **Elegant and Creative Food Setup (Equipment, Serving Utensils, Disposables Serving Ware)**
- **Labels For Each Item**
- **9 Deluxe Hor's d' Oeuvres**
- **\$70+Tax per person, Minimum 35ppl**

CHICKEN

CHOOSE NINE (9)

- Chicken Croquettes- Served with Roasted Pineapple Habanero Sauce
- Chicken Crostini- Rotisserie Chicken Salad with Celery and Onions, Peruvian Pepper Drop on a Toasted Baguette
- Chicken Tinga Tacos- Shredded Chicken, Guac, Mexican Crema, Pico de Gallo, Queso Fresco
- Chicken Satay- Thai Chicken Skewered, Brushed with a Sweet Peanut Sauce, Crushed Peanuts, Coriander
- Grilled Chicken Skewers- Brushed with Cilantro Lime Chimichurri
- Chicken Mousse- Served on a Purple Potato Chip, with Balsamic Pearls
- Rotisserie Chicken Salad Cucumber Boats - English Cucumber, Rotisserie Chicken, Celery, Cranberry
- Flautas - Chicken or Shredded Pork Flautas, Served with a Green Tomatillo Salsa, Mexican Crema and Cotija

BEEF TURKEY & PORK

- BBQ Beef Brisket Sliders- Slow Braised Brisket, Coleslaw, BBQ Sauce, Pickles, Brioche Buns
- Turkey Cranberry Salad - Turkey Breast, Cranberry and Dijonaise, Served on a Pastry Cup
- "Al Pastor" Carnitas Tostadas- Corn Tostadas, Slow Cooked Carnitas, Fresh Pineapple and Jalapeno Compote
- Mongolian Beef - Jasmine Rice Scallion Salad, Sesame
- Shroom & Swiss- Angus Burger Slider, Swiss Cheese, Caramelized Onions and Mushrooms
- Tostones Montaditos- Crispy Tostones, Braised Brisket Carnitas Style, Guacamole, Cilantro and Herbs Sauce
- Cuban Sliders- Marinated & Roasted Pork Shoulder "Pernil" Ham, Swiss Cheese, Mustard, Pickles
- Guava BBQ Meatball Sub- Beef Meatball, Served on a Mini Slider Bun with our Dark Rum & Guava BBQ Sauce,
- Cocktail Franks - Pigs on a Blanquet Served with Brown Mustard Sauce
- Mini Empanadas- Choose; Chicken, Cheese or Beef Served with Chipotle Aioli
- Pork Carnitas Arepas- Cassava Arepas with Mozzarella, Topped with Pork Carnitas and a fresh Mango Salsa

VEGETARIAN

- Avocado Guacamole- Fresno Pepper Pico de Gallo, Cilantro, Fresh Lime, Fried Pita
- Olives Tapenade Crostini - Kalamata Olives, Castelvetrano, Capers, Peppers, Sun- dried Tomatoes, Feta Cheese
- Caprese Skewers- Marinated Mozzarella Ciliegine, Cherry Tomatoes, Fresh Basil, Balsamic Glaze
- Cheese Tequeños - Crispy, Golden Dough Sticks Filled with Rich, Melted White Cheese, Cheese Spicy Guava Sauce
- Mediterranean Hummus- Pomegranate (when seasonal), Feta Cheese, Chickpea Salad, Fried Pita Bread
- Chèvre Mousse Tartalette- Goat Cheese Mousse, Fig Sauce, Balsamic Reduction, Peruvian Pepper, Pastry Shell
- Watermelon Summer Salad - Goat Cheese Crumble, Basil, Balsamic Reduction
- Tofu Skewers - Pineapple Teriyaki Marinade, Sweet Soy Glaze
- Asparagus Wrapped in Pastry Dough - Wrapped Cheese & Prosciutto
- Crudité (Forest Green) - Fresh Vegetable Crudité with Roasted Garlic Hummus
- Panissa - Harissa Aioli, Za'atar Spice

SEAFOOD

- Shrimp Cocktail- Jumbo Shrimp, Cocktail Sauce
- Neptune Salad Phyllo Cups- Crab, Dijonnaise, Celery, Onions, Herbs
- Shrimp & Avocado Roll- Scampi Shrimp Served on a Brioche Bun with House Made Tartar Sauce and Avocado
- Smoked Salmon Mousse Tartalette- Smoked Salmon, Cream Cheese, Dill, Pastry Shell, Salmon Roe
- Tuna Poke Bowl- Jasmine Rice, Scallion Salad, Sriracha Mayo, Avocado
- Shrimp Tacos- Crispy Shrimp, Sweet Flour Tortilla, Cilantro Cabbage Slaw, House Made Tartar Sauce
- Crispy Calamari - Beer Battered Calamari, Fresh Parsley, Charred Lemon, Spicy Truffle Mayo
- Southern Shrimp & Grits - Boursin Cheese Grits, Cajun Roasted Shrimp
- Chipotle Shrimp Crostini - French Baguette, Roasted Shrimp, Guacamole, Micro Greens

Premium Hors d' Oeuvres

What's included:

- *Elegant and Creative Food Setup /Assemble (Equipment, Serving Utensils, Disposables Serving ware, Heat Source, Kitchen Equipment)*
- *Transportation, Delivery, Personalizations and Customizations, Labeling*
- *Event Insurance.*
- *9 Hor's d' Oeuvres Selections (Can be combined with signature menu)*
- *\$70 Per person, 35ppl Minimum (Tax not Included)*

CHOOSE NINE (9)

SEAFOOD

- Octopus Ceviche Arepas - Coconut Arepitas, Stuffed with Octopus Ceviche, Cilantro , Fresh Lime Juice
- Bang Bang Shrimp - Served on Mini Bamboo ,Bang Bang Sauce, Sesame Scallion Salad
- Fried Scallops- Beer Battered Scallops, House Tartar , Lemon, Parsley
- Creole Shrimp Tempura - Wrapped in Sweet Plantains, Passion Fruit Aioli and Pepper Brunoise
- Southern Shrimp & Grits - Creamy Boursin Cheese Grits, Pan Roasted Garlic Shrimp
- Crab Elote Croquette- Lump Crab & Sweet Corn Coquette, Served with Cajun Remoulade Sauce
- Shrimp Tempura Bao- Tempura Battered Shrimp, Cilantro Cabbage Slaw, Sriracha Aioli, Hoisin Creme
- Lobster Roll - Brioche Roll , Butter Poached Lobster Meat, Brown Butter, Chives
- Shrimp Tempura Latin Roll - Nori, Avocado, Cucumber , Sweet Plantain, Cream Cheese, Eel Sauce, Sriracha Mayo
- Langostino & Shrimp Roll- Sweet Hawaiian Roll, Langoustine Tails, Shrimp Scampi, House Tartar Sauce
- Fish Tacos - Cod Fillet, Flour Tortilla, Cilantro Cabbage Slaw, House Made Tartar Sauce
- Caribbean Coconut Shrimp - Butterfly Coconut Breaded Shrimp, Served with Roasted Pineapple Habanero Sauce
- Salmon Bites Bowl - Honey Garlic Salmon, Jasmine Rice , Sesame and Chives

BEEF, LAMB, PORK & DUCK

- Fillet Mignon Crostini- French Baguette, Beef Tenderloin, Onion Jam, Horseradish Crème Sauce
- Short Rib Stuffed Cassava Cup- Slow Braised Short Rib, Guacamole, Pickled Red Onions, on a Yucca Cup
- Duck Bao - Steamed Chinese Bun, Roasted Duck Breast, Cilantro Slaw, Sriracha Aioli, Black Sesame
- Oxtail Empanada - Braised Oxtail, Pepper Jack Cheese, Chipotle Aioli
- Polenta Cake & Short Rib- Braised Short Rib, Warm Polenta Cake, Fresno Relish, Queso Fresco
- Skirt Steak Crostini - French Baguette, Marinated Grilled Churrasco, Avocado Guac, Chimichurri
- Lamb Chops- Za'atar Spiced Lamb Chops, Mikes Hot Honey
- Charcuterie Cones- Assorted Cold Cuts, Berries, Assorted Cheese, Olives, Artisan Crackers, Fig Jam and Honey
- Duck Carnitas Tacos - Chipotle Adobo Duck Carnitas, Street Tortilla, Pineapple Chipotle Chutney, Cilantro
- Lamb Kofta Skewers - Served with Tzatziki Sauce and Fresh Mint
- Blueberry BBQ Pulled Pork Sliders - Hawaiian Bun, House Blueberry BBQ Sauce, Coleslaw, Cornishon
- Grilled Beef Skewers- Marinated Beef Skewers, Brushed with Lime Chimichurri Sauce
- Wild Mushroom Vol Au Vent- Pastry Shells Stuffed with Wild Mushrooms, Caramelized Onions and Gruyere Cheese
- Charcuterie Cones- Assortment of Cheese,Cold Cut, Berries, Artisan Crackers, Olives and Nuts
- Gua Bao - Asian Glaze Pork Belly, Bao Buns, Scallion Salad