

CATERING | hors d'oeuvres | package 1

(Choice of 14 items, excluding ADD ONS.)

Heirloom Tomatoes Bruschetta | whipped burrata, fresh heirloom tomatoes

Spring Pea Bruschetta | pureed spring peas, whipped burrata, prosciutto

Cucumber Yogurt Crostini | lemon & herb yogurt, shaved cucumber

Mini Turkey Tarragon Sandwiches | roasted turkey, toasted almonds, tarragon dressing

Lavash Rolls | provolone, smoked ham, bell peppers

Mini Cucumber Pesto Sandwiches | cream cheese, avocado, sprouts

Spinach Croissant Sandwiches | sautéed spinach, feta & herb spread

Mini Crab Burgers | brioche, lemon & herb crab, cilantro

Grilled Shrimp | grilled shrimp, wheat pita

Mini French Onion Sliders | beef, caramelized onions, gruyere

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

Spinach Rolls | provolone, smoked ham, bell pepper

Mini Cheeseburger Sliders | beef, lettuce, tomatoes, ketchup

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

Mini Tuna Burgers | tuna salad, lettuce, tomato

Caramelized Onion Tartlets | Brie, caramelized onions, arugula

Tabouleh Lettuce Bowls | tabouleh salad, lettuce cups

Tuna Tartare Cornets | raw tuna, avocado, sesame ginger dressing

Shuba Bites | roasted beets, carrots, smoked salmon

Salmon and Dill Pops | baked salmon, piquant dill dressing

Caesar Cups | caesar salad, garlic croutons

Falafel Balls | baked chickpea falafel, lemon tahini sauce

Salmon Sesame Tostadas | raw salmon, avocado, sesame wonton

Mini Teriyaki Lettuce Wraps | sautéed chicken, carrots, shallots

Mini Empanadas | sautéed beef and onions

Mini Khachapuri | feta & herb filling

ADD ONS (For extra charge per selection)

Wagyu and Pearl Croutons | croutons, caramelized shallots, wagyu, caviar

Caviar Eclairs | whipped butter, caviar, chives

Charcuterie Board | 4 meats, 4 cheese, 4 crackers, fresh fruit, nuts, jams

Truffle Croque Monsieur | gruyere, smoked ham, truffle oil

Seafood Selection | crab leg, shrimp, oyster, scallop, two sushi rolls

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

INCLUDED IN PACKAGE: Hor's d'oeuvres table, stands, risers, and serving utensils are included in the price of the package chosen (package 1 or package 2). Any additional tables, glassware, dinnerware, flatware, decorations, etc. will be available to rent and will be of extra charge, determined upon discussion with client.

CATERING | hors d'oeuvres | package 2

(Choice of 18 items, excluding ADD ONS.)

Mini Chicken Tarragon Burgers | chicken, lemon & tarragon dressing

Olive & Pasta Salad | colored pasta, olive, tuna

Mini Khachapuri | feta & herb filling

Beet Hummus Canapé | beet infused hummus, avocado, sprouts

Tabouleh Lettuce Bowls | tabouleh salad, lettuce cups

Sweet Chili Salmon Bites | baked salmon, sweet chili glaze, scallions

Olive Tapenade Crostini | ricotta, olive tapenade

Mini Croissant Sandwiches | sautéed spinach, feta & herb spread

Cucumber Yogurt Crostini | lemon & herb yogurt, shaved cucumber

Spring Pea Bruschetta | pureed spring peas, whipped burrata, prosciutto

Quinoa Bowls | sweet chili quinoa, sautéed turkey

Mini Avocado Sprout Sandwiches | lemon avocado, cucumber, sprouts

Prosciutto Crostini | whipped burrata, prosciutto

Caramelized Onion Tartlets | Brie, caramelized onions, arugula

Mini Turkey Tarragon Sandwiches | roasted turkey, toasted almonds, tarragon dressing

Roasted Eggplant Salad | grilled carrots, toasted walnuts

Mini Crab Burgers | brioche, lemon & herb crab, cilantro

Shuba Bites | roasted beets, carrots, smoked salmon

Asparagus Profiteroles | pureed asparagus, goat cheese

Tuna Tartare Cornets | raw tuna, avocado, sesame ginger dressing

Mini Eggplant Paninis | grilled vegetables, garlic aioli

Prosciutto Tartlet | prosciutto, ricotta, arugula

Avocado Salad | lemon avocado, tomatoes, shallots

Filet Mignon Crostini | burrata, grilled filet mignon, chives

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

Mini Teriyaki Lettuce Wraps | sautéed chicken, carrots, shallots

ADD ONS (For extra charge per selection)

Wagyu and Pearl Croutons | croutons, caramelized shallots, wagyu, caviar

Charcuterie Board | 4 meats, 4 cheese, 4 crackers, fresh fruit, nuts, jams

Seafood Selection | crab leg, shrimp, oyster, scallop, two sushi rolls

Caviar Eclairs | whipped butter, caviar, chives

Truffle Croque Monsieur | gruyere, smoked ham, truffle oil

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

INCLUDED IN PACKAGE: Hors d'oeuvres table, stands, risers, and serving utensils are included in the price of the package chosen (package 1 or package 2). Any additional tables, glassware, dinnerware, flatware, decorations, etc. will be available to rent and will be of extra charge, determined upon discussion with client.

CATERING | hors d'oeuvres | desserts

(By the piece - select a variety and as many as you would like, **minimum of 10.**)

Tiramisu Cups | espresso soaked ladyfingers, mascarpone cream

Berry Pavlova | crunchy meringue, vanilla cream, seasonal berries

Mini Mousse Cones | chocolate mousse, meringue/vanilla mousse, pomegranates

Mini Fruit Tarts | bavarian creme, seasonal fruit

Eclairs | choux, bavarian creme, chocolate glaze

Kunafa Puffs | ashta cream, pistachios, simple syrup

Petit Choux | vanilla cream puffs

Fruit Charcuterie Board | seasonal fruits

Petit Choux Chocolate | chocolate cream puffs

White Jello with Fruit | (cherry/mango/apricot/raspberry)

Chocolate Hazelnut Mousse | mousse, whipped cream, hazelnuts

Ashta Lillies | pancake, ashta cream, pistachios

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

Chocolate Espresso Tart | chocolate ganache, espresso cream, chocolate shavings

Baklava Tart | phyllo shell, nut center, simple syrup

Chocolate Covered Strawberries | fresh strawberries, edible chocolate

Watermelon Stack | watermelon, feta cheese, mint leaves

Creme Brulee Cups | creme brulee, vanilla cake, caramelized sugar

ADD ONS (For extra charge per selection)

Macaron Tower | coffee, vanilla, chocolate, pistachio, lemon, raspberry

Croquembouche Tower | vanilla custard cream filled choux

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CATERING | hors d'oeuvres | coffee, tea, & beverages

(All beverages included.)

Coffee Service (milk, sugar, and sweeteners included)

Armenian Coffee | strong, middle-eastern coffee

Drip Coffee | fresh-brewed Lavazza coffee

Beverages

Rose Agua Fresca | sweet rose flavored beverage, rose petals, ice

Mint Agua Fresca | sweet mint flavored beverage, mint leaves, ice

Lemon Water | ice water, lemon slices, mint leaves

Tea Service (milk, sugar, sweeteners, and lemon included)

Black Tea | steeped loose black tea leaves

Green Tea | steeped loose green tea leaves

Mint Tea | fresh mint leaves

Armenian Tea | hand-picked Armenian thyme leaves

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