



NOURRIR *Cuisine*

COCKTAIL RECEPTION





hors d'oeuvres

AVAILABLE TRAY PASSED OR DISPLAYED

Additional selections available.
Premium items may incur an additional charge.

Croque Monsieur + Tomato Bisque (V)

Gruyere Grilled Cheese | Smoked Tomato Bisque
in Mini Shooters

Arancini Carbonara (V)

Vanilla Bean Marinara | Aged Pecorino Cheese

In and Out Wagyu Beef Sliders *

Beef Sliders | Cheddar Cheese Caramelized Onion, | Tomato
++ \$2pp

Southern Sticky Chicken Biscuit

Mini Cheddar & Chive Biscuit
Bread & Butter Pickle

Wild Mushroom Profiteroles (V)

Chive + Smoked Sea Salt

Caramelized Onion + Pear (V)

Mini Tartlets | Goat Cheese Mousse

V=Vegetarian VG=Vegan





Cauliflower Tempura (V)

Sweet & Sour Sauce | Green Onion

Chili Lime Tostones (VG)

Marinated Tofu + Sofrito

Ratatouille Phyllo Cups (V)

Chinese Eggplant | Yellow Squash | Zucchini
Garlic Hummus



Ancho Chicken on Sweet Tostones

Limon Crema

Andouille Stuffed Mushroom

Andouille Sausage | Romesco & Imperial Glaze
++ \$2pp

Braised Beef Slider*

Tender Braised Beef | Savory Jus | Brioche Bun
++\$2pp



Caesar Salad Cups

Grilled Chicken Breast* | Brioche Croutons
Aged Parmesan | Cherry Tomato | Caesar Dressing

Maryland Style Crab & Shrimp Cakes*

Chipotle Lime Aioli
++ \$3pp

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Ratatouille Stuffed Mushroom Royal (VG)

Fire-Roasted Romesco

Smoked Salmon Profiteroles

Scallion + Sea Salt

Southern Fried Catfish Crostini

Spicy Relish | Tabasco Aioli



Mini Sausage + Chow Chow Relish

Warm Sausage Bites | Tangy Chow Chow Relish

Fried Chicken Mini Gyros

Alfalfa Salad + Poblano Sauce

Warm Sips & Savory Shooters (Seasonal Selection)



Louisiana-Style Gumbo Sipper

Smoked Chicken Chicken Andouille Sausage
Seafood gumbo upgrade available ++\$3 per person

Lobster Bisque*

Roasted Fennel and Pernod
++ \$3 per person

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SKEWERS

Our skewer selections feature bold, familiar flavors prepared for easy, one-handed enjoyment—perfect for relaxed grazing during cocktail hour.

Honey-Ginger Chicken

Lightly Caramelized Chicken | Honey and Ginger Glaze



Mediterranean Herb Chicken

Herbed Tzatziki-Style Sauce

Char-Grilled Beef*

Chimichurri Verde

Harissa Roasted Cauliflower Skewers

Herbed Yogurt Sauce

Marinated Jerk Chicken

Coconut Mango Glaze



Chicken Yakatori

Savory, Sweet Soy Reduction

Sweet Chili Shrimp

Grilled Shrimp | Sweet Chili Glaze
++\$3 per person

(V) = Vegetarian (VG)=Vegan



Grazing Displays & Signature Stations

Our grazing displays and signature stations are thoughtfully designed to complement cocktail receptions, offering a mix of beautifully styled, set-and-graze selections and warm, interactive food moments that encourage guests to gather and linger.

Our most popular cocktail receptions feature one grazing display paired with one signature station.



Bruschetta & Crostini Display

A vibrant display of toasted artisan breads paired with seasonal spreads, market vegetables and fresh finishes.

Charcuterie Grazing Display

A curated selection of artisan cheeses, cured meats, seasonal accompaniments, and house crackers. Styled for relaxed, ongoing grazing throughout cocktail hour.

Mini Dessert Bites Display

A carefully curated assortment of bite-sized desserts inspired by the season, featuring the chef's current favorites and special creations.

Loaded Fry Station | Onsite Attendant

Crispy fries offered in two chef-prepared styles:
Pulled Chicken or Smokey Barbecue Jackfruit (vegetarian)
Finished with Rich Sauces | Melty cheeses

Mini Taco Bites Station | Onsite Attendant

Perfectly portioned mini taco bites filled with slow-braised beef and finished with fresh toppings and bright salsas.