NOURRIR Cuisine

HORS D'OEUVRES & PLATTERS

CHEF MATTHEW RUSSELL

hors d'oevres

ENJOYED ROOM TEMPERATURE OR WARMED
ALL PRICING IS PER PERSON | 2.5 PIECES PER PERSON

Ancho Chicken on Sweet Tostones 7.00
Limon Crema

Chili Lime Tostones (VG) 6.50
Marinated Tofu + Sofrito

Fried Chicken Mini Gyros 7.25
Alfalfa Salad + Poblano Sauce

Southern Chicken & Biscuits 8.50
Mini Cheddar & Chive Biscuit
Bread & Butter Pickle

Fully Loaded Southwestern Chili 7.25
Served on Edible Rosemary Spoons

In and Out Wagyu Beef Sliders 8.50
Served on Edible Rosemary Spoons

Smoked Salmon Profiteroles 7.25
Scallion + Sea Salt

Fried Catfish Crostini 8.00
Spicy Relish | Tabasco Aioli

Maryland Style Crab & Shrimp Cakes 8.50
Chipotle Lime Aioli

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hors d'oevres

CONTINUED...

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Mini Sonoran Dog 8.00
Black Beans | Pickled Onions |
Smoked ketchup | Jalapeño Queso

Gochujang Slider 10.00
Jicama Slaw
Beef /Pork /Chicken

Ratatouille Phyllo Cups 6.50
Chinese Eggplant|Yellow Squash
Zucchini|Garlic Hummus

Carbonara Arancini 7.50
Pancetta | English Peas | Pecorino Cheese
Cracked Black Pepper | Aged Sundried
Tomato

Andouille Stuffed Mushroom 8.50
Andouille Sausage | Romesco &
Imperial Glaze

Fall & Winter Bisque Shooters

Carrot Cardamom Bisque 8.00
Crystalized Ginger

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Lobster Bisque 9.00
Roasted Fennel and Pernod

Roasted Butternut Squash Bisque 8.00
Bourbon Crema | Roasted Pumpkin Seed

SKEWERS

Tomato + Ciliegine Caprese Skewers 6.00

Roasted Vegetable +Buttermilk Ranch 7.25

Spicy Curry & Greek Yogurt Mini Kabobs 8.50
Chicken OR Beef

Chicken Satay with Honey & Pistachio 7.50

Marinated Jerk Chicken Skewers 8.00
Coconut Mango Glaze

Moroccan Salmon Satay 9.00
Cucumber Tzatziki

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platters

ENJOYED ROOM TEMPERATURE.

Roasted Vegetable Platter + Dip Duo 75.00

Fire-Roasted Red Pepper Romesco | Buttermilk Ranch
Serves: 15-20

Crudite Platter 75.00

Lemon Basil Pesto | Buttermilk Ranch
Serves 15-20

Chef's Dip Trio

Spicy Black Bean | Curry | Carrot | Spinach 75.00
Serves 20-30

Polpette Trio 90.00

Mini Meatballs:
Classic Italian (beef) | Spanish Albondigas (pork) | Mushroom Tofu (vegan)

Dipping Sauce:
Diablo Marinara | Mango-Cilantro Chutney | Poblano Aioli
Serves 8-10

Charcuterie Board 110.00

Artisanal Meats | Assorted Exotic Cheeses | Fruit Jams & Preserves | Olives + Dried Fruits | Crackers
Serves: 8-10

Seasonal Fruit Platter

Serves 15-20 130.00

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sweets

ENJOYED ROOM TEMPERATURE.
ALL PRICING IS PER PERSON | 2.5 PIECES PER PERSON

Pumpkin Spice Bread Pudding 6.00
Cream Cheese Creme Anglaise | Rum Raisin Compote

Artisanal Petit Fours 6.00
Hazelnut | Milk Chocolate | Dark Chocolate | Vanilla Cream | Raspberry

Death by Chocolate Bites 7.00
Raspberry Sauce | Milk Chocolate Mousse | Cookie Crumbles

Nourrir Swiss Rolls 6.00
Vanilla Fluff | Rolled in Fudge Cake | Covered in Milk Chocolate Ganache

Mini Strawberry Parfaits 6.00
Angel Food Cake | Spiked Strawberries | Coconut Milk Whipped Cream | Cookie Crumble

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