



LOS ANGELES



2020
Hors D'Oeuvres

Available to Parties of 50 Guests or More





VEGETABLE HORS D'OEUVRES

COLD ITEMS

CAPRESE SKEWERS WITH MOZZARELLA, CHERRY TOMATOES, FRESH BASIL & BALSAMIC VINAIGRETTE

BASIL BUFFALO MOZZARELLA BRUSCHETTA WITH OVEN ROASTED TOMATOES

GRILLED BAGUETTE WITH ARTICHOKE TAPENADE, CAPERS, RED ONIONS & SEA SALT

BELGIAN ENDIVE BOAT GORGONZOLA CHEESE, SPICY PECANS, TOPPED WITH WALNUT OIL DRESSING & MICRO CHIVES

HOT ITEMS

PETITE FRENCH FRIES WITH KETCHUP
(CHOOSE ONE STYLE: SALT & PEPPER / GARLIC PARMESAN / TRUFFLE / SPICY TOGARASHI)

TRUFFLED THREE CHEESE MAC & CHEESE IN PHYLLO CUP

STUFFED CRIMINI MUSHROOM CAPS WITH PARMESAN REGGIANO BECHAMEL, BABY ARUGULA, CANDIED SHALLOTS

*YUKON GOLD PETITE POTATO SKINS WITH BOURSIN WHIPPED CHEESE, CHIVES & APPLEWOOD SMOKED BACON

ROASTED TOMATO BISQUE & PETITE CHEDDAR GRILLED CHEESE SANDWICH GARNISHED WITH MICRO BASIL





SEAFOOD HORS D'OEUVRES

COLD ITEMS

BLOODY MARY SHRIMP COCKTAIL SHOOTER

TUNA POKE MARTINI WITH SESAME YUZU CAVIAR & SESAME SEAWEED

SPICY TUNA IN CRISPY SESAME SEED CUP WITH WAKAME & FRESH WASABI

PETITE BLUE CRAB MARTINI WITH AVOCADO, FRESNO CHILIS & MICRO CILANTRO

FRESH SHRIMP CEVICHE TOSTADA & MICRO CILANTRO

AHI TUNA TACO WITH SESAME SEAWEED SALAD, DAIKON STRINGS, JALAPENO

CILANTRO & CHILI AIOLI IN A CRISPY TACO SHELL

HOT ITEMS

WARM LUMP CRAB & ARTICHOKE DIP TARTLET WITH PECORINO ROMANO CHEESE & FRIED MICRO LEEKS

APPLEWOOD BACON WRAPPED SEA SCALLOP WITH FIG REDUCTION

COCONUT-FRIED SHRIMP & SWEET CHILI-ORANGE MARMALADE

TEMPURA BATTERED SHRIMP WITH TOGARASHI HONEY

PETITE CRAB CAKE POPPER WITH ROASTED JALAPENO TARTAR SAUCE

MUSHROOM CAPS WITH CRAB MEAT AND MICRO CILANTRO

SNOW CRAB RANGOON WITH CANDIED GINGER PLUM SAUCE

PAN SEARED SCALLOPS WITH PANCETTA & CORN SUCCOTASH DUSTED WITH TOGARASHI PEPPERS





MEAT HORS D'OEUVRES

COLD ITEMS

PROSCIUTTO WRAPPED MELON

BEEF TENDERLOIN, BABY ARUGULA, WILD MUSHROOM RAGOUT, HORSERADISH CREAM

PROSCIUTTO WRAPPED ASPARAGUS WITH GRUYERE CHEESE & SEA SALT

BEEF CARPACCIO ON GRISSINI BREADSTICK WITH CREAMY CAESAR DRESSING & PARMESAN

HOT ITEMS

ASIAN CHICKEN LOLLIPOP WINGS GARNISHED WITH MICRO GREENS

BUFFALO CHICKEN TENDER DIP BITES TOPPED WITH MAYTAG BLEU CHEESE AND HOUSE HOT SAUCE

PETITE BEEF BRISKET TACOS WITH SPICY AIOLI, PETITE CILANTRO

APPLEWOOD BACON WRAPPED DATE WITH CAMBAZOLA CHEESE WITH BALSAMIC-FIG REDUCTION

TUPELO CHICKEN TENDER BITES WITH HONEY MUSTARD

BEEF SHORT-RIB WONTON CUPS WITH ENOKI MUSHROOM RAGOUT

KALBI BEEF SATAY WITH TERIYAKI GLAZE

MACADAMIA -COCONUT CHICKEN SKEWER WITH MALPOY GLAZE

CONFIT DUCK SPRING ROLL WITH ORANGE PLUM JAM

OLD SCHOOL PIGS IN A BLANKET SERVED WITH WHOLE GRAIN MUSTARD SAUCE (OR KETCHUP)

THAI CHICKEN VEGETABLE POT STICKERS WITH SWEET SOY MIRIN GLAZE

THAI PORK VEGETABLE POT STICKERS WITH SWEET SOY MIRIN GLAZE

CHICKEN POT PIE BITES

GRILLED BEEF TENDERLOIN, SAUTÉED MUSHROOMS, BLUE CHEESE CRÈME & TOASTED CROSTINI





SIGNATURE SLIDERS

BLACK ANGUS & BRIE SLIDER WITH FUJI APPLE RELISH AND MUSTARD AIOLI

GRILLED TURKEY & BRIE SLIDER WITH FUJI APPLE RELISH & MUSTARD AIOLI

BLACK & BLEU SLIDER WITH BLACK PEPPER CRUST, BLEU CHEESE & CRISPY BACON

PORK BELLY SLIDER WITH ASIAN SLAW ON A STEAMED BAO BUN

BUFFALO CHICKEN SLIDER WITH BLUE CHEESE DRESSING

MEATBALL SLIDER WITH FRESH TOMATO SAUCE, MOZZARELLA CHEESE AND MICRO BASIL

BRAISED PORK SLIDER WITH MICHIGAN CHERRY BBQ SAUCE

CHICKEN PARMESAN SLIDER WITH BALSAMIC TOMATO SAUCE & MOZZARELLA MICRO BASIL

CRAB CAKE SLIDER WITH ROASTED JALAPENO TARTAR SAUCE & MICRO ARUGULA (ADDITIONAL

\$2.00++

PER PERSON)

****ALL SLIDERS CAN BE SERVED WITH A TURKEY PATTY SUBSITUTE**

DESSERTS

CHOCOLATE COVERED STRAWBERRIES

MINIATURE CHEESECAKES

MINIATURE KEY LIME PIES

PETITE MACAROONS

GOURMET MINI CUPCAKES (SEASONAL FLAVORS)

ASSORTED BROWNIES & COOKIES

CAKE POPS

(Chocolate, Vanilla, or Strawberry)

CARAMEL CHOCOLATE TRUFFLES

