

TRAY-PASSED HORS D'OUVRES

ALL PRICING IS BASED ON A PER GUEST, PER HOUR PRICE AND MUST BE ORDERED FOR THE ENTIRE GROUP.

35.00 ++ PER GUEST, PER HOUR INCLUDES 5 SELECTIONS
ADDITIONAL SELECTIONS (OVER 5), ADD 8.00++ PER ITEM, PER GUEST

HOT

CHICKEN

CHICKEN PARMIGIANO

PORK

SAUSAGE & PEPPER CROSTINI ^{GF}
PUFF PASTRY-WRAPPED SAUSAGE

VEGETARIAN

FOUR CHEESE PIZZA
SPINACH & ARTICHOKE PIZZA
MARGHERITA PIZZA
STUFFED MUSHROOMS

SEAFOOD

BAKED CLAMS OREGANATO
GRILLED SHRIMP OREGANATO SKEWERS

BEEF

IMPERIAL WAGYU MEATBALL HEROES
RISOTTO CROCCHETTA WITH TRUFFLED BEEF TARTARE ^{GF}

COLD

PORK

BURRATA WRAPPED IN PROSCIUTTO ^{GF}
MORTADELLA & BOSCHETTO CHEESE SKEWER ^{GF}
GRILLED ASPARAGUS WRAPPED IN PROSCIUTTO ^{GF}

VEGETARIAN

HEIRLOOM TOMATO BRUSCHETTA
SEASONAL FRUIT BRUSCHETTA
WHIPPED SPICED RICOTTA & SPINACH CROSTINI
ROBIOLA & TRUFFLE HONEY CROSTINO
PARMIGIANO & PECORINO BISCOTTI

SEAFOOD

TUNA TARTARE CROSTINI, AVOCADO & LEMON VINAIGRETTE
SALMON TARTARE WITH PESTO ON FRICO
SMOKED SALMON MASCARPONE, FENNEL, SEMOLINA CRACKER
CITRUS PERFUME LOBSTER SALAD ^{GF AVAILABLE}
MINI SHRIMP COCKTAIL ^{GF}

BEEF

GRILLED STEAK CROSTINI WITH CAESAR DRESSING
BEEF CARPACCIO BRUSCHETTA WITH TRUFFLE & ARUGULA

DESSERTS

HALF-HOUR GOURMET TRAY-PASSED DESSERTS

\$28++PP SUPPLEMENTAL

SELECT FIVE (5):

EXOTIC VERRINE
LEMON MERINGUE TARTLET
CHOCOLATE & HAZELNUT VERRINE
DARK CHOCOLATE RASPBERRY TARTLET
BEIGNETS
TIRAMISU
FRESH FRUIT & VANILLA TART
MADELEINE
VEGAN PANNA COTTA
FRENCH MACARONS

CHOCOLATE PARFAIT STATION

\$15++PP SUPPLEMENTAL

LAYERS (BOTTOM TO TOP):

CHOCOLATE PUDDING
CREAMY WHITE CHOCOLATE MOUSSE
PEANUT BRITTLE
DARK CHOCOLATE MOUSSE
VANILLA CRÈME ANGLAISE
TOPPED WITH NUTS AND A CRISPY CHOCOLATE PRALINE

GELATO & SORBET STATION

\$15++PP SUPPLEMENTAL
(SERVED WITH VARIOUS ACCOMPANIMENTS)