

TRAY-PASSED HORS D'OEUVRES

35.00 ++ Per Guest, Per Hour Includes 5 Selections

All pricing is based on a per guest, per hour price and must be ordered for the entire group.

Additional Selections (Over 5), Add 8++ Per Item, Per Guest

HOT

CHICKEN

Chicken Parmigiano

PORK

Sausage & Pepper Crostini ^{GF}
Puff Pastry-Wrapped Sausage

VEGETARIAN

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 Crostini
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 †
Mini Shrimp Cocktail ^{GF}

BEEF

Grilled Steak Crostini With Caesar Dressing
Beef Carpaccio Bruschetta With Truffle & Arugula*

DESSERTS

HALF-HOUR GOURMET TRAY-PASSED

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

PARFAIT STATION

15++pp supplemental

Chocolate Parfait

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)

VG = vegan V = vegetarian GF = gluten-free

+Can be made vegetarian GFP = Can be made gluten-free (must confirm these requests at time of contracting)

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.