

Passed Hors D' Oeuvres

(25 Guests Minimum)

“Hors D' Oeuvres”

- (4) Pieces per person per hour \$25.00
- (6) Pieces per person per hour \$36.00
- (8) Pieces per person per hour \$48.00
- (10) Pieces per person per hour \$60.00

Cold Hors D' Oeuvres

Mixed Seafood Ceviche
Heart of Palm Prosciutto Rolls
Five Spice Beef Tataki, Young Ginger Sauce
Almond Gazpacho
Foie Grass Mousse Crostini
Beef Shavings on Crostini, Horseradish Sauce
Roasted Beets, Petit Mix Salad, Cana de Cabra Cheese
Diced Tuna Tartar Served on Lotus Root
Chile Garlic Tuna Tartar, American Caviar
Red Bliss Potatoes with Crispy Duck, Black Truffle
Chicken Salad on Crispy Wonton
Goat Cheese Mousse, Shrimp, Serrano Ham Bits, Endive
Chilled Oysters with Jicama Mignonette
Smoked Trout, Horseradish Cream and Copa on Brioche
Goat Cheese, Roasted Tomato and Olive Tartlets

Hot Hors D' Oeuvres

Classic Cuban Mini Sandwich
Chicken Empanadas
Ropa Vieja Empanadas
Lobster Empanadas
Mushroom and Goat Cheese Empanadas
Fontina, Caramelized Shallot and Truffle Oil Panini
Serrano Ham, Manchego, Parmesan and Buffalo Cheese Panini
Serrano Ham Croquettes
Manchego Cheese Croquettes
Vegetable Spring Rolls
Mini Aged Cheddar Sliders
Short Rib and Kimchee Sliders
Tomato Soup Shooters with Miniature Grilled Cheese Bites
Stuffed Mushroom, Piquito Crab
Lobster Sofrito
Jumbo Shrimp in Syrian Chile Garlic Skewers
Argentinean Beef in Chimichurri Sauce Skewers
Lump Crab Cakes with Piquillo Pepper Aioli
Coconut Shrimp
Grilled Lamb Chops with Harissa and Mint Chutney

Additional Specialty Hors D' Oeuvres Available Upon Request