
TIER 1 | HORS D'OEUVRES

(NUMBER OF SELECTIONS SUBJECT TO CONTRACT)

WARM HORS D'OEUVRES

(EACH HORS D'OEUVRE INCLUDES TWO PIECES PER PERSON)

Chicken Yakitori Skewer (GF) - Tender chicken glazed with sweet ginger sauce and green onion

Artichoke Beignet (V) - Quartered heart topped with herbed cream cheese, coated in light batter, then rolled in a mixture of bread crumbs and parmesan cheese

Vegetable Spring Roll (V), (VG), (GF) - Sautéed vegetables with garlic in a rice paper wrapper, served with sweet chili sauce

Stuffed Mushroom Cups (V), (VG) - Stuffed with tomato and red pepper pesto, topped with crispy panko bread crumbs

Mini Beef and Cheese Piroshki - Baked dough buns stuffed with ground beef and cheese

Black Bean and Cheese Empanada (V) - A blend of beans, corn, cheese and spices in a flaky pastry dough with roasted tomato salsa on the side

COLD HORS D'OEUVRES

(EACH HORS D'OEUVRE INCLUDES TWO PIECES PER PERSON)

Rustic Italian Bruschetta (V) - Garlic & basil crostini with balsamic reduction

Mediterranean Skewer (V), (VG), (GF) - Green zucchini, red onion, grape tomato, button mushroom, and yellow bell pepper marinated in garlic and olive oil

Balsamic and Strawberry Crostini (V) - Crostini with whipped cream cheese spread topped with a strawberry and basil compote drizzled with a balsamic glaze

Harvest Platter (V), (VG), (GF) - Seasonal fresh vegetables including broccoli & cauliflower florets, carrot and celery sticks, cherry tomatoes, red radishes, and olives, served with blue cheese and ranch dressings on the side

Fresh Seasonal Fruit Display (VG), (GF) - Strawberries, pineapple, melons and clusters of grapes with honey yogurt dip on the side (*Fruits may vary by season*)

(V)-Vegetarian, (VG)-Vegan, (GF)-Gluten Free

PLEASE CONTACT YOUR EVENT MANAGER TO CUSTOMIZE YOUR MENU