



CROSTINI

"On Brioche"

Tomato Jam, Feta and Walnut Pesto

Roasted Beet with Local Goat Cheese

Roasted Marinated Veggie

Fig, Blue Cheese, Prosciutto

**Bacon, Escarole, Caramelized Shallots,
Burrata**

Roasted Asparagus, Prosciutto, Burrata

Goat Cheese, Caramelized Onion, Chive,

Market Tomato, Burrata, Aged Balsamic

CÔNES PETIT

"Multi Tier Display (18)"

Roasted Market Veggie

Jazz up your Veggie Display with the Striking and Fun Presentation with a variety of Fried Baby Carrots, Asparagus, Haricot Verts, Roasted and Presented Dramatically

**Ahi Tuna Tartare in a Savory Cornucopia
Tuile**

Savory Cookie Cones Filled with Tuna Poke and a Drizzle of Wasabi Aioli

Buffalo Cauliflower

Earthy, Savory, Spicy Cauliflower, Combined with Buffalo Sauce

Truffled Ahi Potato

Topped with creme fraiche, dill, truffle and caviar

SMALL BITES

"Tray Passed or Stationary"

Braised Short Rib on Stone Ground Corn

Braised in our Signature Marinade, Served with pork belly and Market Peas, on a Crispy Round of Grits

Mini Empanadas

Flaky, two-bite Chicken, Beef, Vegetable Empanadas, served with an Authentic Chimichurri Sauce

Bison Burger Bacon Cups

Mini Bison Meatballs, Artfully Contained in a Bacon Cup, Filled with a Luxurious Mornay Cheese Sauce topped with micro greens on a brioche

Mini Caprese Pita Tea Sandwiches

Market Tomatoes and Buffalo Mozzarella with a Chiffonade of Organic Basil, Housed in a Mini Pita

Truffled Mac & Cheese

Crispy Filo Cups topped with Truffled Mac and Dusted with Salt & Vinegar Potato Crumbs

Chicken IN Waffle Bites

Crispy Chicken Bites, Cinnamon Waffle Battered and Drizzled with Chili Maple Syrup

Mini Lobster Rolls

Succulent Maine Lobster in a Mini Sandwich Roll, Topped with Micro Greens

Spaghetti and Meatball Bites

Thin Spaghetti Wrapped Tightly atop a Mini Meatball

Thai Beef Butter Lettuce Wrap

That one perfect bite of Thai Beef Salad...Sweet, Spicy, Memorable

**Grilled PB&J on Brioche Triangles with
Market Fruit Jams**

Elevate your Perception of PB&J forever. Featuring Apricot Jalapeno and Blackberry Thyme Jams

SMALL BITES CONT

(Tray Passed or Stationary)

Mini Beef Wellington

A traditional Favorite, brought down to fun-size with Crispy, Buttery Puff Pastry

Cocktail Shrimp in Gazpacho Shooters

Poached Shrimp atop Cool, Refreshing Gazpacho

Corn Soup Shot with Bacon

Sweet, savory pureed Corn Soup with Applewood smoked Bacon

BLT "Protein Style"

Baby Tomatoes Stacked with Thick Applewood Smoked Bacon, Butter Lettuce and a Basil Aioli

Lamb Meatball Skewer

On a Mini Fork with pita an Arrabiata Sauce

Antipasto Skewer

Aged Imported Cured Meats Skewered with Baby Tomato and Mozzarella Balls, Finished with Thyme Balsamic Glaze

Purple Potato Napoleon Bite

Mini Potatoes Stacked with Bacon, Crema, and Chives

Smoked Turkey Collard Greens in a Sweet Mini Corn Muffin

Two Southern Treats that always go together are combined in a special way

Watermelon Goat Cheese Bites

Sweet, Juicy Watermelon Rounds, Fresh Mint Leaf and a Rosette of Creamy Goat Cheese

Beet Napoleon

Earthy Market Beets, Stacked with Chevre and Drizzled with a Thyme, Honey, Rice Wine Glaze, and Maldon Sea Salt

Roasted Beets in Parmesan Rosemary Cornucopia

Beets, Roasted to Perfection in a Parmesan Crisp Cone

Chicken in a Duvet

Assorted Chicken Sausages Nestled in Puff Pastry, Served with A Mustard Trio: Chipotle Mustard, Honey Stone Ground Mustard, and South Philly Yellow Mustard

SLIDERS

Pork Belly Bahn Mi

With braised, caramelized Kurobuta pork belly, housemade pickled daikon & carrots, cilantro, cucumbers, jalapenos, chili aioli on a Mini panini grilled ciabatta

Deconstructed "Fried" Chicken

Shaved, roasted free range chicken rolled in krispies with herb aioli, mustard pickle slaw, tomatoes, pickled red onions on a mini toasted ciabatta served with a side of chipotle BBQ sauce or Buffalo sauce

Thanksgiving In July Turkey Biscuit

Turkey Breast, Sage Stuffing, Cranberry Chutney on a Miniature Biscuit

BLT Sliders

Thick Applewood Smoked Bacon, Market Tomatoes, Butter Lettuce, Salty Pretzel Buns and Stone Ground Mustard Aioli

Hot Dog

Chicago-style, Bavarian and South of the Border. You pick!

Asian Sloppy Joe Sliders

Slow roasted Pulled Pork in our asain sloppy joe sauce w garlic, ginger and peppers topped with tangy slaw on a sesame bun

MINI TACOS

Chipotle BBQ Shrimp

Marinated BBQ Shrimp, Chili Aioli Slaw, Pickled Onions Sprinkled with Diced Jalapenos

The Galbi "Short Rib"

Marinated Short Rib KBBQ Style, Fresh Cabbage Slaw, Pickled Carrots and radish topped with our Special KBBQ Hot Sauce

Smoked Tempeh and Black Bean

Butternut Squash, Queso Fresco and Pepitas

CUCUMBER CUPS

Asian Salad

Crisp Cucumbers with Micro-Diced Carrots, Cilantro, Sesame Oil and Rice Wine Vinegar

Shrimp Ceviche

Gulf Shrimp, Onion, Cilantro, Jalapeño, Organic Lemon Juice

Quinoa Salad

Organic Red Quinoa, Gruyere, Cilantro and Roasted Red Pepper

Greek Salad

Baby Tomatoes, Feta, Kalamata Olives

DESSERTS

S'More Tarts

Graham Cracker Crust, Fleur de Sel Dark Chocolate, Marshmallow Brulee

Rice Krispy Canapes

Dulce de Leche Cream in a Crispy Rice and Marshmallow Crust, Topped with a Chocolate Caramel

Strawberry Basil Shortcake Shooters

Sweet Summer Strawberries, Infused Organic Basil, Organic Whipped Cream

Cookies & Milk Shots

The Elegant Adult Version: An assortment of House Made Cookies and Cold Organic Whole Milk

Chocolate Pot De Crème Shooters

Rich, Decadent Pudding Topped with Whipped Cream and a Sweet Cookie "Straw"

Lemon Meringue Tartlets

The Perfect Palate Cleanser: Tart Organic Lemon Curd, Sublime Italian Meringue with a Crunchy Cookie Crust

Espresso Oreo Brownies

Our Famous Godiva Chocolate Brownies with a Hint of Freshly Italian Brewed Espresso, layered with stuffed Oreo's

Gourmet Candy Towers

We shop the Candy District DTLA for delicious, colorful candies which are cleverly displayed in various containers. A real treat on the dessert buffet.

Mini Cupcake Assortment

Red Velvet, Blue Velvet, Limoncello, Chocolate Espresso, Chocolate Peanut Butter