



## **Hot Savory Bites- Passed Appetizer**

**Pick 10**

**\$40 A PERSON**

A Person minimum 100 Guests

*Shrimp and Grits with a Smokey Tomato Sauce*

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*Grilled Tiger Shrimp Skewer Papaya Mango Gastrique*

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*Smoked Oyster Topped Polenta with Remoulade Sauce*

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*Poached Lobster with Chive and Champagne Nage*

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*Miso Roasted Black Cod Fillet A la Nobu*

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*Dark Rum and Scotch Bonnet Lacquered Grouper on a Crispy Potato Gaufrette*

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*Smoked Salmon Topped Potato Pancake with Chive Sour Cream*

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*Baked Clam with Spicy Sausage, Quinoa and Fine Herbs*

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*Stuffed Mussel Casino with Panko, Bacon, Garlic, Shallots and Herbs*

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*Pan Seared Diver Scallop Topped Tostone with Mango Chutney*

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*Panko Crusted Mahi Finger with Spicy Mango Dipping Sauce*

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*Mini Fresh Fish Taco with Spicy Jicama Slaw and Avocado Crema*

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*Fried Coconut Shrimp with Scotch Bonnet Cocktail Sauce*

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*Polynesian- Style Crab Rangoon with Citrus Ponzu Dipping Sauce*

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*Salmon Croquette with Cajun Remoulade*

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*Firecracker Shrimp taco with Cabbage Slaw and Sriracha Mayo*

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*Sea Scallop Wrapped with Double Smoked Bacon*

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*Shrimp Spring Role with a Lemongrass Ponzu Sauce*

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*Turks and Caicos Conch Fritter with a Fiery Cocktail Sauce*

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*Shrimp Shumai with Soy Ginger Dipping Sauce*

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*Herbed Dijon Crusted Lamb Chop Lollipop with Ginger Minted Marmalade*

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*Spicy Lamb Kofta Skewer with Tzatziki Drizzle*

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*Braised Short Rib Bite on a Smashed Red Potato Bliss Au Poivre*

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*BBQ Wagyu Beef Slider with Saga Bleu Cheese and Caramelized Onions*

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*Shaved NY Steak, Gorgonzola and Sweet Onion Marmalade on Sourdough Crostini*

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*Hoisin-Braised Flank Steak on a Crisp Wonton Plank*

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*Filet Mignon Beef Wellington with Mushroom Duxelles*

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*Beef Tartare with Truffled Parmesan Aioli on a Toasted Point*



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*Korean BBQ Beef Skewer Meatloaf Bite with Sriacha Ketchup and Dark Brown Sugar*

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*Mini Beef Empanada with Green Chile Ribbon*

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*Indonesian Beef Satay with Spicy Peanut Sauce*

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*Tropical Rum and Chili Glazed Meatballs*

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*Turkey and Chorizo Slider with Avocado Mayo and Caramelized Shallots*

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*Caja China Pork Biscuit with Red Pepper Relish and Sweet Mustard Butter*

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*Spiced Pulled Pork on a Crispy Polenta with Hot Ginger Pepper Jelly*

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*Spanish Ham Croquette with Papaya Glaze*

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*Mexican Style BBQ Pork Loin Skewer*

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*Caribbean Jerk Chicken Breast Topped with Plantain Plank and Pineapple Chutney*

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*Chicken Quesadilla with Queso Blanco and Caramelized Red Onion Jam*

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*Southern Fried Chicken Bite with Honey Mustard Mayo*

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*Mediterranean Chicken Marrakesh Lollipop Tamarind BBQ Chicken Breast Skewer*

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*Coconut Chicken Tender with Pineapple Scotch Bonnet Glaze*

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*Wild Mushroom Risotto Shot with Truffle Oil Drizzle*

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*Pan Asian Vegetable Gyoza with Sesame Soy Ginger Sauce*

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*Greek Spanakopita with Spinach, Feta Cheese and Pine nuts*

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*Creamy Tomato Bisque Shooter with Grilled Smoked Gouda Cheese Triangle*

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*Guinness Braised Mushroom Pot Pie with Shallots and Bleu Cheese*

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*Pan-Fried Green Tomato Wedge with Bacon Crème Fraiche*

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*Brazilian Yucca Cheese Puff*

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*Fried Alligator Bite with Sriracha Orange Marmalade*

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*Mini Cuban Media Noche Bocado with Shredded Pork*

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*Mini Taco with Napa Cabbage and Green Apple Slaw*

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*Mini Beef Frank in Puff Pastry with Whole Grain Mustard Dipping Sauce*

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*Grilled Smoked Kielbasa Bite with Hot Honey Mustard*

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*Tandoori Duck with Tomato Chutney and Dried Mango*

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*Duck Confit on a Mini Waffle with Red Onion Jam*

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*Mandarin Duck Pancake with Enoki Mushrooms, Scallions and Plum Sauce*

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*Pan-flashed Hudson Valley Moulard Duck Foie Gras with Asian Pear Relish*

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*Crispy Fried Chicken on a Buttermilk Waffle Bite with Maple Syrup Drizzle*



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*Ginger Root Glazed Chicken Breast and Pineapple Brochette*

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*Stuffed Mushroom Cap with Panko, Cheese and Herbs*

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*Vegetable Spring Roll with Sweet and Sour Sauce*

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*Deep Fried Artichoke Heart with Garlic Herbed Mayo*

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*Eggplant Rollatini with Smoked Mozzarella and Pomodoro Coulis*

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*Root Vegetable "Latke" with Pumpkin Seeds and Green Apple Relish*

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*Parmesan Polenta Fries with Black Truffle Salt*

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*Curry Crab Cake with Mango Tequila Salsa*

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*Greek Sliders with Balsamic Reductions*

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*Mini Sweet Potato Au Gratin with Sundried Tomato Aioli*

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*Orange Jerk Chicken Kabobs with Ginger Glaze*

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*Escovitch Tacos*

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*Korean Pork Skewer with Carrot Ginger Aioli*

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*Tofu Sliders with Avocado Mousse*

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*Assorted Mini Quiche*

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*Truffle Mac N Cheese Martini*

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*Bacon Wrapped Mushrooms with Chipotle Apricot Glaze*

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*Tamarind Zucchini Skewers*

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*Tomato Basil Flat Bread*

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*Honey Buffalo Wings*

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*Passion Fruit Spare Ribs*

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*Stuffed Shrimp*



### **Staff/ Rental Truck**

Commissary Kitchen Rental 10 Hours

1 Chef

1 Kitchen Manger/Load Set Up 10 Hours

6 Servers 5 Hours- We Bus Tables after food is served

Cake Cutting Included if it applies to your event.

1 Dishwasher 5 Hours Reset Kitchen Day After.

Company Sprinter/Gas to Venue.

**Bartending Available Upon Request**

**Disposables Are *Gold or Silver* Please Pick on color.**

Disposable Appetizer Plate

China Salad Plate

China Dinner Plate

Water Goblet

China Salad

Disposable Cups Tea, Lemonade, water

Disposable Coffee Cups

Disposables Cake Plate

Cocktail Napkin

Flatware Fork

Flat ware Knife

\*\*Aluminum Pans for Leftover Food

**Final Sale will reflect 20% Administration Fee and Taxes.**