

PASSED SAMPLERS

PASSED SAMPLERS – (Suggested 6 hot and 4 cold)

HOT SAMPLERS

- Seasonal gourmet soup samplers served in demi tasse cups
- Crisp Avocado Egg Roll
- Crispy Tuscan fries coated with fresh herbs and shaved Parmesan in bamboo cones
- 3 cheese Potato Spring Rolls
- Spinach and Mushroom Strudel
- Thai Spring Rolls
- Pan-seared Japanese Vegetarian Dim Sum
- Crisp Potato Cakes
- Baby twice baked potatoes topped with candied Pastrami
- Sweet potato fries served in bamboo cones
- Caramelized Onion Tartlets with Truffle Mascarpone
- Miniature Brie and baby pears in Pastry with Raspberry Preserves
- Baby gourmet grilled brie Sandwiches with warm cream of tomato bisque
- Fire roasted vegetable and feta flatbread with Balsamic drizzle and micro greens
- Baby truffle Mac-n-cheese samplers
- Baby Baked Ziti samplers with micro garlic knot
- Miniature Kobe beef Sliders with caramelized onions and melted sharp Cheddar
- Traditional Franks-N-Jacket with micro friend Gherkin pickle & micro Beer shots
- Mongolian Beef with scallions & mushrooms in Chinese containers with chopsticks
- Miniature Beef Bouchees with mushrooms and filet tip
- Authentic Italian mini meatballs with sampling forks with truffle Mascarpone
- Baby grilled Rueben sandwiches wrapped in deli paper
- Sautéed Japanese Beef Sate set on flaming pupu burners
- Crispy Orange Beef on flavored skewers with Tangerine Glaze
- *Grilled Greek-style Lamb Chops
- Miniature Philly Cheesesteaks in micro Pretzel rolls with Cheese Drizzle
- Baby Meatball Parmesan Heroes with warm marinara dip
- Spicy boneless short ribs with bourbon glaze set on baby sampling forks
- BBQ Brisket Burnt Ends with Radishes & Manchego
- Southwest Chicken Spring Rolls
- Crispy roast duck breast with fresh pomegranate arils
- Sesame Chicken in Chinese containers
- Miniature grilled Chicken Quesadillas with Guacamole and Sour Cream
- Southern fried chicken and savory herb waffle skewers served in tall shot glasses
- Sautéed Japanese Chicken Sate on flaming pupu burners
- Panko Crusted Grouper Filets
- Mojito Sea Bass with lime, rum and sugar reduction and Citrus Salsa
- Tequila Grilled Ahi Tuna with Lime Salsa
- Pan-seared Pacific Cod Skewers
- Bayou Seafood Cakes with cilantro butter Sauce
- Asian Pan Seared Salmon Cakes with creamy miso and sake sauce
- Pan seared diver scallops served with hoisin butter sauce and sautéed spinach
- Seared Foie Gras PB & J on Malden sea salt flake Brioche Crisp
- Single-bite Korean-style Duck Tacos with Braised Cabbage Slaw & Spicy Mayo
- Japanese Shrimp Dumplings
- Homemade Vegan Samosas in baby tagines
- Crispy Quinoa and Vegetable Fritters



PASSED SAMPLERS – Continued

COLD SAMPLERS

- Tomato and mozzarella skewers set on pipettes with balsamic chaser
- Individual Costa Rican Ceviche set in baby martini glasses with Lime Garnish
- Moo Shoo Duck Lettuce Wraps rolled in rice paper
- Beet root tartare on celeriac crisp with avocado oil drizzle
- Cold smoked Thumbelina carrots served in cloche with sea salt
- Micro one-bite Tuna Tataki Tacos
- Micro Avocado Toasts topped with thyme oil drizzle, micro greens and baby fried quail egg
- Carrot Bacon with dipping sauce
- Rainbow Rolls with Wasabi, Soy and Ginger
- Vegan hearts of palm ceviche with chopped avocado
- Grilled garlic toast rounds with Bruschetta and Melted Provolone on ornate plates
- Summer vegetable rolls wrapped in rice paper
- Seared Assorted Tuna Samplers with Spicy Mayo on Asian spoon
- Spicy Ahi Tuna on Wonton Crisp with Spicy Mayo
- Shrimp cocktail shooters set in shot glasses with homemade cocktail sauce

DIPPING SAUCES TO INCLUDE:

Spicy mayo, Lime-garlic aioli, Dijonnaise, Horseradish yogurt, Yuzu plum

