

PASSED HORS D'OEUVRES & COCKTAIL RECEPTIONS

Passed bites, canapés, sliders, skewers, crostini, and stationary nibbles.

A polished alternative to a seated or buffet meal, our passed receptions can be built as a thoughtfully paced progression of substantial bites and small plates. For birthdays, office celebrations, weddings, galas, and other standing receptions, the menu may replace a traditional meal and finish with passed mini desserts during the final 30-60 minutes.

Please tell us about all allergies and dietary needs. Many selections can be adapted, but our kitchen and event environments are not certified allergen-free. Final ingredients and preparation methods should be confirmed for each event.

Seafood

Cold Montauk-Style Lobster Roll **P**

Tender lobster with tarragon aioli on a petite brioche roll.

Warm New England Lobster Roll **P**

Lobster tossed in sage-infused butter and served warm on brioche.

Shrimp Salad Roll **P**

Chilled shrimp salad with wasabi on a petite roll.

Lemongrass Thai Shrimp Fritter **P**

Crisp lemongrass shrimp fritter with sweet chili sauce or ginger-soy drizzle.

Grilled Shrimp & Asparagus Skewer **GF | P**

Grilled shrimp and asparagus with yuzu aioli and crispy rice.

Crab Cake Bite **P**

Golden crab cake with classic remoulade.

Thai Mango Crab Salad **P**

Mango crab salad with chili and Thai basil on a rice cracker.

Citrus & Herb-Marinaded Ahi Tuna **GF | P**

Citrus-marinaded ahi tuna served on a cucumber round.

Tuna Tartare **P**

Fresh tuna with ginger-pepper yuzu aioli on a crisp wonton.

Wild Salmon Tartare **GF | P**

Salmon tartare in a cucumber cup with mango-red pepper relish and fennel fronds.

Tandoori-Cured Salmon **P**

Tandoori-spiced cured salmon with mango chutney on papadum.

Fennel-Cured Smoked Salmon **P**

Fennel-cured smoked salmon with crème fraîche and salmon roe.

Smoked Salmon & Goat Cheese Mousse **P**

Smoked salmon and goat cheese mousse with watercress on pumpernickel toast.

Salmon Tartare Tostada **P**

Salmon tartare with avocado, white beans, and pickled shallot on a petite tostada.

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Spiced Shrimp Skewer **GF | P**

Grilled shrimp with fragrant chermoula.

Meat & Poultry

Grilled Lollipop Lamb Chop **GF**

Herb-grilled lamb chop with horseradish gremolata.

Duck Phyllo Cup

Savory duck with tamarind glaze and cilantro in a crisp phyllo cup.

Braised Pork Belly Bao

Slow-braised pork belly with Asian pickled vegetables on a soft bao bun.

Bacon-Wrapped Date **GF**

Sweet date wrapped in crisp, smoky bacon.

Pulled Pork Slider

Tender pulled pork with honey-ginger slaw on a potato roll.

Braised Short Rib Bite

Braised short rib with orange and sweet potato purée marmalade.

Seared Dry-Aged Steak **GF**

Seared steak with blue cheese and pickled chiles on a yucca chip.

Beef Slider

Mini beef burger with Swiss or Muenster cheese, bacon-shallot jam, and basil pesto.

Ginger Beef Satay **GF**

Grilled beef skewer with savory tahini glaze.

Guava BBQ Pulled Beef Slider

Guava-barbecue pulled beef with fennel-chili slaw and pickled onions.

Grandma's Mini Meatball

Tender meatball with marinara, Parmesan, burrata, and rustic crostini.

BBQ Brisket Bite

Barbecue brisket with pickled onions on a petite polenta or masarepa cake.

Buttermilk Fried Chicken Slider

Crisp fried chicken with jalapeño jam and melted cheese on brioche.

Thai Chicken Satay **GF**

Grilled chicken skewer with peanut sauce.

Jamaican Jerk Chicken Skewer **GF**

Jerk-spiced chicken with tamarind glaze.

Mini Chicken & Waffles

Crisp chicken and petite waffle with maple-bourbon glaze.

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Pulled Chicken or Beef Taco

Pulled chicken or beef with fennel-chili slaw, pickled onions, and cilantro.

Fancy Pigs in a Blanket

Petite pastry-wrapped sausages with assorted mustards.

New York Bagel Bite **V option**

Petite bagel with cream cheese, tomato, onion, capers, and classic accompaniments.

Cheese & Vegetable

Buffalo Cauliflower Bite **VGN**

Crisp cauliflower with buffalo seasoning and vegan ranch.

Tomato-Cucumber Gazpacho Shooter **VGN | GF**

Chilled tomato and cucumber gazpacho finished with cilantro oil.

Truffle Fries **V**

Petite fries with black truffle oil and Parmesan.

Vegetable Empanada **VGN**

Bite-size vegetable empanada with chimichurri.

Saffron Manchego Arancini **V**

Crisp saffron rice fritter with Manchego and smoked paprika aioli.

Beyond Slider **VGN**

Plant-based slider with vegan cheese, ketchup, and garlic aioli.

Caprese Skewer **V | GF**

Tomato, fresh mozzarella, basil, and aged balsamic.

Charred Corn, Crema & Cotija Bite **V | GF**

Charred corn with crema, Cotija, chili, and lime.

Goat Cheese-Stuffed Cremini Mushroom **V | GF**

Roasted cremini mushroom filled with herbed goat cheese and garlic aioli.

Root Vegetable Tartare **VGN option**

Finely cut seasoned root vegetables served in a gluten-free cup or on crostini.

Vegetable Summer Roll **VGN | GF**

Fresh vegetables in rice paper with sriracha-avocado mousse.

Grilled Market Vegetable Skewer **VGN | GF**

Seasonal grilled vegetables with cilantro oil and fresh herbs.

Spiced Potato Samosa **VGN**

Warm spiced potato filling with mango chutney.

Mini Quesadilla Bite **V**

Toasted petite quesadilla served with salsa or guacamole.

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Truffle Grilled Cheese Bite [v](#)

Buttery grilled cheese paired with a tomato-basil soup shooter.

Tarts & Savory Pastries

Asparagus & Gruyère Tart [v](#)

Asparagus and nutty Gruyère in a delicate tart shell.

Wild Mushroom & Truffle Asiago Tart [v](#)

Wild mushrooms, truffle, and Asiago in a savory tart shell.

Caramelized Onion, Crème Fraîche & Thyme Tart [v](#)

Sweet caramelized onion with crème fraîche and thyme.

Spinach & Mushroom Tart [v](#)

Savory spinach and mushrooms in a petite tart shell.

Vegetable & Goat Cheese Tart [v](#)

Seasonal vegetables and tangy goat cheese in a petite tart shell.

Truffle Mac & Cheese Tart [v](#)

Creamy truffle mac and cheese baked in a crisp tart shell.

Mini Cheese & Vegetable Quiche [v](#)

Petite quiche with seasonal vegetables and cheese.

Crostini

Lemon Ricotta Mousse [v](#)

Whipped lemon ricotta with balsamic glaze on crostini.

Pomegranate Fig & Lemon-Thyme Ricotta [v](#)

Pomegranate fig jam and lemon-thyme ricotta mousse on crostini.

Eggplant, Onion & Corn Caponata [v](#)

Eggplant, sweet onion, corn caponata, and mozzarella on crostini.

Beef Tenderloin & White Truffle

Beef tenderloin with white truffle, arugula, and Parmesan on crostini.

Melted Brie, Honey & Walnuts [v](#)

Warm Brie with honey and toasted walnuts on crostini.

Tart Apple, Blue Cheese & Hazelnut [v](#)

Tart apple, blue cheese, and toasted hazelnut on crostini.

Feta, Oregano & Fig Jam [v](#)

Feta, oregano, and fig jam on grilled crostini.

Spring Pea, Fava Bean & Ricotta [v](#)

English peas, fava beans, fresh ricotta, mint, and chervil on crostini.

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Brie & Poached Pear v

Melted Brie, caramelized onions, poached pear, and fig jam on crostini.

Flatbreads

Goat Cheese, Date & Honey v

Goat cheese, Medjool dates, thyme, and honey.

Fennel Sausage & Roasted Pepper

Grilled onion, roasted peppers, fennel sausage, and Pecorino.

Shaved Potato & Rosemary VGN

Shaved potato, caramelized onion, and rosemary.

Winter Squash & Goat Cheese v

Mixed winter squash, goat cheese, and walnuts.

Tomato, Basil & Mozzarella v

Parmesan, fresh mozzarella, tomato, and basil.