

Foodstuffs

EVENTS & CATERING

LAUNCH PARTY

BASED ON SEVENTY-FIVE GUESTS - 6:00 – 10:00 PM

PASSED HORS D'ŒUVRES

BLT: BACON, LOBSTER & TOMATO

A NUESKE'S BACON CUP FILLED WITH FRESH LOBSTER SALAD A GRAPE TOMATO WEDGE

SPRING VEGETABLE PUSH-UPS

CARROT MOUSSE LAYERED WITH MASCARPONE MOUSSE AND SPRING PEA MOUSSE
SERVED IN A PUSH-UP TOPPED WITH MICROGREENS

TACOS & MARGARITAS

A MAHI MAHI TACO WITH JALAPENO APPLE SLAW ACCOMPANIED BY
OUR FAMOUS MINIATURE FRESH LIME MARGARITA SERVED IN A MINIATURE PATRON BOTTLE
AND STRAW THROUGH THE ORIGINAL CORK-TOP

SUSHI FISHBOWL

A FISHBOWL WITH BROWN RICE, AVOCADO MOUSSE, SRIRACHA AIOLI,
CHOPPED SUSHI-GRADE AHI TUNA AND FRESH GREEN ONION SERVED WITH A SILVER DEMI-FORK

PANKO CHICKEN & POPCORN

HOMEMADE TRUFFLE POPCORN TOSSED WITH OUR FAMOUS PANKO CHICKEN BREAST BITES
SERVED IN A MINIATURE WIRE BASKET OR TINY POPCORN BOX

'CANDIED' SALMON CEDAR PLANKS

OUR BROWN SUGAR & SOY FRESH VERLASSO SALMON BITES
SERVED ATOP MINIATURE CEDAR 'PLANKS'

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WAGYU TRUFFLE BURGER BROCHETTES

OUR FAMOUS WAGYU MINIATURE BURGER WITH TRUFFLE AIOLI, MICRO ARUGULA AND A ROASTED MARINATED TOMATO SERVED ON A CUSTOM BRIOCHE BUN ON A BAMBOO BROCHETTE FROM A MINIATURE BURGER BOX WITH THE COMPANY LOGOS

BURRATA TOAST

HOMEMADE ROSEMARY PARMESAN BISCOTTI WITH BURRATA, TOMATO JAM AND A MICROGREEN GARNISH

SMOKED SALMON MACARON

A SAVORY GOAT CHEESE MACARON WITH CRACKED BLACK PEPPER SANDWICHED WITH A LIGHT WHIPPED CREAM CHEESE MOUSSE AND DUCKTRAP SMOKED SALMON

BEEF & BEER

OUR BUTTERCRUST PARMESAN CROSTINI TOPPED WITH HERB ENCRUSTED SHAVED BEEF TENDERLOIN CARPACCIO ACCOMPANIED BY A MINIATURE MUG OF GUINNESS

CHEDDAR SHORTCAKE SANDWICH WITH JALAPEÑO TOMATO JAM

SWEET CORN CRÈME BRULÉE SPOON

FRESH SWEET CORN CRÈME BRULÉE, FRESHLY TORCHED AND SERVED ON A PORCELAIN SPOON

TINY WHITE BEAN SOUP

PUREED WHITE BEANS WITH TRUFFLE OIL, MINCED SCALLIONS AND PANCETTA DUST

POPCORN SHRIMP

A CILANTRO-LIME MARINATED AND GENTLY GRILLED SHRIMP ATOP GUACAMOLE, GARNISHED WITH PICKLED RED ONION AND OUR CANDIED SMOKED PAPRIKA POPCORN

DUCK CONFIT 'MAC & CHEESE'

DUCK CONFIT WITH CAUATAPPI, SHIITAKE MUSHROOMS, ROASTED TOMATOES, SHAVED PECORINO AND SEARED ARUGULA

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STATIONARY SNACKS ON COCKTAIL TABLES

ROASTED GARLIC & BEEF FAT CANDLE

A BURNING CANDLE MADE FROM BEEF FAT & ROASTED GARLIC
ACCOMPANIED WITH SLICED FRESH FRENCH BAGUETTE FOR DIPPING

SMOKED SALMON RILETTE

OUR INCREDIBLE SMOKED SALMON RILETTE MASON JAR
ACCOMPANIED WITH A BUTTER KNIFE AND SLICED FRESH FRENCH BAGUETTE FOR SPREADING

PASSED PASTRIES

PEANUT BUTTER PRETZEL SPOON

OUR EDIBLE SEA SALT PRETZEL SPOON, CHOCOLATE DIPPED AND TOPPED WITH PEANUT BUTTER MOUSSE
AND A CHOCOLATE SHAVING... MAYBE THE BEST THING EVER CREATED

DATE, BLUE CHEESE & PECAN TRUFFLE LOLLIPOP

VALRHONA S'MORES JAR

A KILNER JAR FILLED WITH A GRAHAM CRACKER 'CRUST'
TOPPED WITH RICH VALRHONA CHOCOLATE PUDDING AND A FRESHLY TOASTED MARSHMALLOW

DECONSTRUCTED SOUTHERN RASPBERRY RHUBARB COBBLER JAR

FRESH RASPBERRY & RHUBARB COBBLER TOPPED WITH HOMEMADE MINIATURE SCONES

JENI'S BOOZY BANANA SPLIT

FRESHLY CARAMELIZED BANANAS WITH TINY SCOOPS OF JENI'S WHISKEY & PECAN
AND SALTED PEANUT BUTTER ICE CREAM DRIZZLED WITH CHOCOLATE GANACHE,
FRESH RASPBERRY SAUCE, OUR FAMOUS CRUMBLED ENGLISH TOFFEE AND A DRUNKEN CHERRY