

PASSED SAMPLERS MENU

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 Rubeen 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





PASSED SAMPLERS – Continued

- 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

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



PASSED SAMPLER DESSERTS

- Home-baked Apple Streusel served in Mason Jars topped with Bourbon ice cream
- Micro English Trifles in miniature glass vessels
- Homemade Brownie Skilletlets with vanilla bean ice cream
- Individual hand-filled Cannolis with chocolate chip mascarpone
- Lucky Charm Panna Cotta served in mason jars, topped with Special K Streusel
- Oven fresh chocolate chip cookies with ice cold milk shots
- Baby ice cream sandwiches with sundae bar dips
- Miniature peanut butter smores with vanilla ice cream
- New Orleans beignets with assorted dipping sauces
- Funnel cake fries served in bamboo cones with assorted dipping sauces
- Miniature homemade warm apple cobblers served with vanilla ice cream
- Cheese cake spring rolls served on Asian spoons with assorted fresh fruit coulis
- Tahitian fresh fruit and berry martinis with banana dressing
- Miniature crême Brule samplers served with fresh raspberries
- Miniature gourmet cupcakes skewered and set in wheatgrass
- Miniature cinnamon bun bread pudding with Godiva chocolate sauce shooters
- Homemade Key Lime tartlets
- Freshly warmed gourmet Baby Doughnuts served atop Hot Chocolate mugs
- “Artisan’s famous” oven-fresh Oreo-stuffed Sour Cream Chocolate Chip Cookies with ice-cold milk shots
- Banana-Nutella Tart topped with Bourbon-Maple Ice Cream
- Miniature gourmet cake pops skewered and set in wheatgrass
- Frosty palate-cleansing sorbet servings in individual lucite cones