

Elegant, individually portioned bites served by our event staff.

CLIENT MAY SELECT 4, 6, OR 8 HORS D'OEUVRES FOR THEIR EXPERIENCE.



CHILLED BITES

- Caprese Skewers**
Cherry tomato, fresh mozzarella, basil & balsamic glaze
- Smoked Salmon Cucumber Bites**
Cucumber, smoked salmon, herbed cream cheese & fresh dill
- Shrimp Cocktail Shooters**
Chilled shrimp, classic cocktail sauce & lemon
- Whipped Goat Cheese Crostini**
Goat cheese, fig preserves, honey & toasted walnuts
- Prosciutto & Melon Skewers**
Prosciutto, seasonal melon & balsamic drizzle
- Mediterranean Cucumber Cups**
Hummus, cucumber, tomato, olive & feta



WARM BITES

- Mini Beef Wellington**
Beef tenderloin, mushroom duxelles & puff pastry
- Chicken & Waffle Bites**
Crispy chicken, mini waffle & maple drizzle
- Coconut Shrimp**
Crispy coconut-crusted shrimp with sweet chili dipping sauce
- Mini Crab Cakes**
Lump crab, herbs & lemon aioli
- Beef Empanadas**
Seasoned beef in flaky pastry with chimichurri
- Chicken Empanadas**
Seasoned chicken in flaky pastry with cilantro-lime crema
- Mac & Cheese Bites**
Creamy cheese blend with a crisp golden crust
- Spanakopita**
Spinach, feta & herbs wrapped in flaky phyllo
- Vegetable Spring Rolls**
Crisp vegetables with sweet chili sauce
- Stuffed Mushrooms**
Herb breadcrumbs, Parmesan, garlic & fresh herbs



PREMIUM SELECTIONS

- Mini Lobster Rolls**
Chilled lobster salad in a petite brioche roll
- Seared Beef Crostini**
Tender beef, horseradish cream & caramelized onion
- Truffle Mushroom Tartlets**
Wild mushrooms, herbs, Parmesan & truffle
- Bacon-Wrapped Scallops**
Seared scallops wrapped in smoked bacon
- Lamb Lollipops**
Herb-marinated lamb with rosemary-garlic sauce
- Tuna Tartare Wonton Crisps**
Sesame tuna tartare, avocado & crispy wonton
- Short Rib Tartlets**
Braised short rib, caramelized onion & whipped potato



SWEET PETITE BITES

OPTIONAL ADD-ON

- Mini chocolate mousse cups
- Seasonal fruit tartlets
- Mini cheesecake bites
- Chocolate-dipped strawberries
- Petite macarons



SERVICE OPTIONS



Passed hors d'oeuvres can be offered as a Cocktail Reception, incorporated into a Welcome Hour, or added before a Seated Dinner.



Premium selections can be offered as upgrades, and vegetarian selections can be clearly identified for guests.



4 selections for a 60–90 minute reception, 6 for a more substantial cocktail hour, and 8 if the hors d'oeuvres are the primary food experience.