

HORSE D'OUVRES

Beautifully crafted with premium ingredients, bold flavors, and elegant presentation. Our handcrafted canapés are designed to impress and create unforgettable first impressions at every event.

MEAT COLLECTION



- **MINI BRAISED BEEF SLIDER**

Braised beef, caramelized onion, cheddar, garlic aioli.

- **BEEF SKEWERS WITH CHIMICHURRI SAUCE**

Beef cube, red onion, bell peppers, Chimichurri.

- **MINI BULGOGI MEATBALL**

Ground beef, soy sauce, sesame oil, bulgogi, green onion.

- **ROAST BEEF AND CROSTINI**

Crostini, roast beef, mustard, horseradish aioli.

- **CHEESE AND SKIRT BITE**

Grilled skirt steak, parmesan cream, avocado cream.

- **BEEF TARTAR**

Crostini, beef tenderloin, capers, shallots, dijon mustard.

- **STEAK AND SHRIMP BITE**

Steak cube, shrimp, garlic butter.

- **MINI BURGER SLIDER**

Mini brioche bun, beef patty, cheddar, pickled, lemon aioli.



CHICKEN COLLECTION



- **CHICKEN KOREAN BBQ BURGER**

Burger buns, chicken, asia slow, pickled cucumber, spicy mayo.

- **AJI GALLINA CROQUETTE**

Shredded chicken, onion, eggs, parmesan, aji amarillo aioli.

- **CHICKEN ADOBO MINI TACO**

Corn tortilla, chicken, pickled onion, cilantro, lime, avocado crema.

- **CHICKEN ARANCINI**

Arborio rice, chicken, mozzarella, breadcrumb, marinara sauce.

- **BUTTER CHICKEN AND MINI NAAN**

Butter chicken, mini naan, fresh cilantro.

- **AVOCADO CHICKEN BITE**

Crostini, grilled chicken, fresh avocado, cilantro, lime aioli.

- **CHICKEN SLICE AND GRAPE**

Grill chicken, grape, fetta cheese, honey glaze, jalapeno ham.

- **CHICKEN SLIDER WITH COLESLAW**

Mini brioche bun, grilled chicken, creamy coleslaw, mustard aioli.





SEA COLLECTION

- **SMOKED SALMON BLINIS**

Mini blinis, smoked salmon, crème fraîche, fresh dill

- **CEVICHE GLASS**

Fresh white fish, red onion, cilantro, jalapeño, leche de tigre.

- **SHRIMPS AND AVOCADO**

Garlic shrimps, fresh avocado, cherry tomatoes, lime zest, lime juice.

- **SALMON TARTAR**

Fresh salmon, shallots, capers, lemon juice, olive oil, chives, crostini

- **PINEAPPLE AND SHRIMP BITE**

Grilled shrimp, pineapple, sweet chili glaze, green onion, lime zest

- **SEAFOOD CROQUETTE**

Mixed seafood ,parmesan cheese, breadcrumbs, dill aioli.

- **FISH TACO**

Corn tortilla, tempura fish, slaw, avocado lime crema , cilantro.

- **COCTEL SHRIMPS**

Chilled shrimp, cocktail sauce, lemon juice, celery, fennel, dill oil.

VEGGIE COLLECTION



HUMMUS AND CRUDITES

Classic hummus, carrots, celery, cucumber, radish, ranch sauce.

POLENTA AND GOAT CHEESE

Grilled polenta, goat cheese, cherry tomato, fresh basil, balsamic glaze.

TOFU SKEWERS WITH SPICY SAUCE

Firm tofu, soy sauce, sesame oil, spicy chili sauce, green onions, sesame seeds.

PATATA BRAVA BITE

Crispy roasted potatoes, brava sauce, Garlic alioli, parsley.

WATERMELON AND FETA CHEESE

Fresh watermelon, feta cheese, mint leaves, balsamic glaze, bamboo skewer.

BEET TARTAR AND GOAT CHEESE

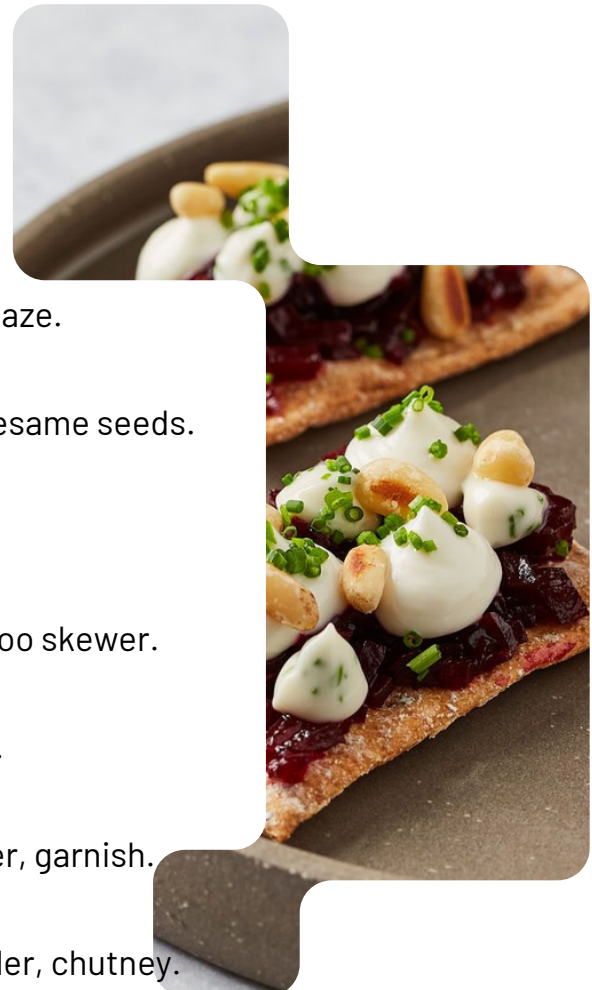
Roasted beets, goat cheese, shallots, capers, fresh herbs, crostini.

FALAFEL AND LEMON HUMMUS

Falafel, lemon hummus, chickpeas, parsley, garlic, tahini, cucumber, garnish.

PAKORA VEGGIE BITE

Mixed vegetables (onion, potato, spinach), turmeric, cumin, coriander, chutney.



BUFFET AND FAMILY STYLE

A warm and social dining experience featuring generous portions, fresh flavors, and beautifully presented dishes designed to bring people together around great food..

MEAT COLLECTION



- **TEXAS ROAST MEAT BUFFET**

Roast beef ,mustard, gravy.

- **CHIMICHURRI STEAK BUFFET**

Grill skirt , Og sauce

- **BEEF BOURGUIGNON BUFFET**

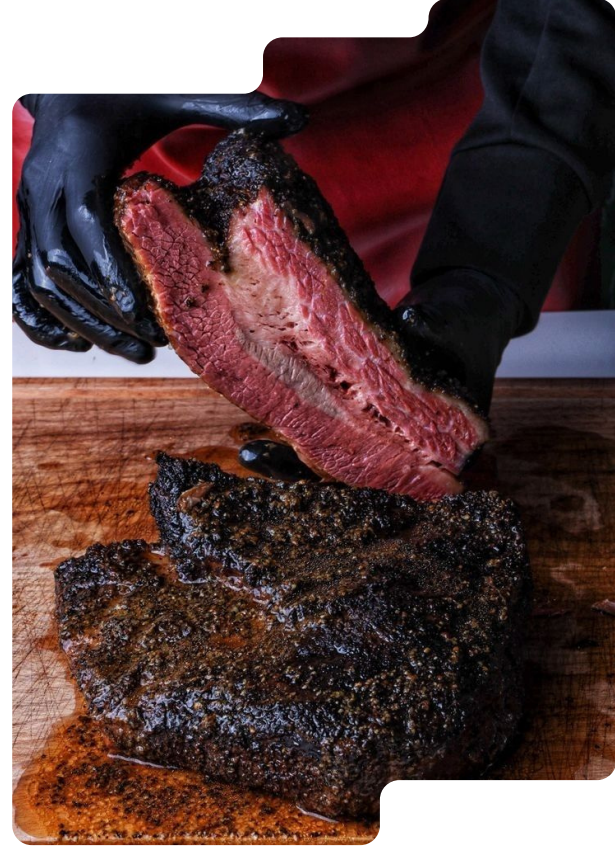
Braised beef,red wine sauce, mushrooms, pearl onions, carrots.

- **BEEF & CHORIZO PAELLA**

Beef, chorizo, bomba rice, bell peppers, peas, saffron, tomatoes.

- **BEEF KOFTA BUFFET**

Ground beef, tzatziki sauce.



CHICKEN COLLECTION



- **BBQ CHICKEN FEAST**

Grilled chicken, house BBQ sauce.

- **GRILLED CHICKEN BUFFET**

Herb-marinated grilled chicken.

- **CHICKEN PAELLA BUFFET**

Chicken, spanish rice, bell peppers, peas, saffron, tomatoes, herbs.

- **CHICKEN SOUVLAKI BUFFET**

Marinated chicken, tzatziki sauce.

- **BUTTER CHICKEN BUFFET**

Butter chicken, Fresh cilantro, Cucumber raita.



SEA COLLECTION

- **SEAFOOD PAELLA**

Shrimp, mussels, clams, spanish rice, bell peppers, peas.

- **TERIYAKI SALMON**

Atlantic salmon, teriyaki sauce, green onions.

- **SEAFOOD PASTA**

Shrimp, mussels, calamari, penne, garlic, cherry tomatoes, fresh herbs.

- **SALMON AND LEMON CREAM SAUCE**

Atlantic salmon, lemon cream, fresh dill.

- **SEAFOOD FRIED RICE**

Jasmine rice, chicken breast, eggs, carrots, green peas, green onions.

- **SEAFOOD RISSOTO**

Arborio rice, shrimp, mussels, calamari, parmesan cheese.



VEGIE COLLECTION

- **MEDITERRANEAN VEGETABLE FEAST**

Grilled zucchini, eggplant, bell peppers, cherry tomatoes, chickpeas, fresh herbs.

- **VEGETABLE LASAGNA**

Fresh pasta, zucchini, spinach, mushrooms, mozzarella, parmesan, tomatoe sauce.

- **WILD MUSHROOM RISOTTO**

Arborio rice, wild mushrooms, parmesan cheese , garlic, fresh chive.

- **EGGPLANT PARMIGIANA**

Breaded eggplant, marinara sauce, mozzarella , parmesan, fresh basil

- **VEGETABLE PAELLA**

Spanish rice, bell peppers, artichokes, green beans, peas, saffron, olive oil.

- **STUFFED BELL PEPPERS**

Bell peppers, Rice, black beans, corn, tomatoes, mozzarella, fresh herbs.

SIDE



- **GARLIC MASHED POTATOES**

Yukon gold, potatoes, butter, roasted garlic, parmesan, chives.

- **TRUFFLE MAC & CHEESE**

Macaroni, cheddar, parmesan, truffle oil, cream, bread crumbs.

- **ROSEMARY ROASTED POTATOES**

Baby potatoes, fresh rosemary, garlic, olive oil, salt.

- **ORZO PRIMAVERA**

Orzo pasta, zucchini, peppers, cherry tomatoes, asparagus, parmesan cheese, olive oil, fresh basil.

- **PESTO PASTA SALAD**

Fusilli pasta, basil pesto, cherry tomatoes, mozzarella, parmesan, baby spinach, pine nuts.

- **MAPLE ROASTED ROOT VEGETABLES**

Carrots, parsnips, sweet potatoes, beets, maple syrup, thyme.



SALAD



- **CAPRESE SALAD**

Fresh mozzarella, tomatoes, basil, olive oil, balsamic glaze.

- **MIXED GREENS SALAD**

Mixed greens, cherry tomatoes, cucumbers, red onions, carrots, house vinaigrette.

- **CAESAR SALAD**

Romaine lettuce, parmesan, garlic croutons, caesar dressing.

- **ROASTED VEGETABLE SALAD**

Roasted zucchini, peppers, eggplant, mixed greens, feta, balsamic vinaigrette.

- **MEDITERRANEAN CHICKPEA SALAD**

Chickpeas, cucumbers, cherry tomatoes, red onions, olives, feta cheese, parsley, lemon vinaigrette.

- **MEXICAN CORN SALAD**

Roasted corn, tomatoe, black beans, cotija, cilantro, lime, mayonnaise.



DESSERT



- **ASSORTED MINI TARTARS (PECANS, FRUIT, JAM)**

- **BISCOTTI**

- **BROWNIES**

- **BUTTER COOKIES DIPPED IN CHOCOLATE**

- **CHESCAKE POPS**

- **MADELINES DIPPED IN CHOCOLATE, WHITE ORANGE ZEST**

- **FRENCH MACAROONS**

- **MINI CUPCAKES**

- **PANNA COTTA**

- **MINI CHESCAKES**

