PASSED HORS D’OEUVRES
Minimum of 25 guests.
Select 3 hors d’oeuvres to be passed for 1 hour $14.75 per person
Select 6 hors d’oeuvres to be passed for 1 hour $21.75 per person
Select 6 hors d’oeuvres to be passed for 2 hours $28.75 per person

COLD HORS D’OEUVRES
Vegetarian
Fig, brie, blush wine reduction GF $314.00 per 100 pieces
Avocado tomato toasta, adobo creme, micro greens $314.00 per 100 pieces
Endive salad with asparagus, gorgonzola, hazelnuts, pear gastrique GF $314.00 per 100 pieces
Eggplant “cannelloni”, boursin, pine nuts, red pepper basil relish GF $314.00 per 100 pieces
Baby pear, raspberry, brie bruschetta with balsamic glaze $314.00 per 100 pieces
Cucumber vegetable roll, sesame sweet chili vinaigrette V/DF $314.00 per 100 pieces
Peppadew pepper, feta crème, kalamata olive, frisée GF $314.00 per 100 pieces
Strawberry cups, lemon ricotta, micro herb GF $319.00 per 100 pieces
Pistachio crusted goat cheese, balsamic beets, basil $310.00 per 100 pieces
Golden beets, goat cheese, pistachio, citrus cranberry jam, crostini $319.00 per 100 pieces
Seared heirloom carrot, parsnip puree, micro green, crispy parsnip GF/DF $319.00 per 100 pieces
Roasted tomato, ciliegine mozzarella, basil emulsion GF $319.00 per 100 pieces
Avocado sushi roll, sticky rice, julienned vegetables, ginger wasabi sauce GF/DF $319.00 per 100 pieces
Champagne lentil salad, cucumber cup GF $319.00 per 100 pieces
Garden vegetable eclair, alloutte cheese $314.00 per 100 pieces

Meat
BLT cherry tomato GF/DF $345.00 per 100 pieces
Stuffed grape leaves, prosciutto, kalamata olive $366.00 per 100 pieces
Prosciutto wrapped asparagus, lemon oil GF/DF $376.00 per 100 pieces
Red curry cashew chicken salad, crispy lotus flower cup, cilantro Shellfish $392.00 per 100 pieces
Beef carpaccio crostini with crispy capers, truffled honey, arugula DF $397.00 per 100 pieces
Hickory-smoked duck breast, orange ginger marmalade, chili cheese crisp, micro herb $402.00 per 100 pieces
Filet of beef, scallions, gorgonzola garlic mousse rosettes, mini toast $412.00 per 100 pieces
Shaved lamb loin, tzatziki sauce, herb marinated feta, crispy pita $412.00 per 100 pieces
Bison tartare, pommery mustard, caper berries, micro green, toasted french baguette DF $417.00 per 100 pieces

Seafood
Adobo spiced shrimp, jicama, roasted pineapple chutney DF/GF $340.00 per 100 pieces
Sumac spiced tuna, mango, lemongrass coconut sauce DF $340.00 per 100 pieces
Smoked sea scallop, crispy rice cake, amaretto apricot lacquer, citrus sea salt flakes GF/DF $340.00 per 100 pieces
Blackened tuna nigiri, ginger wasabi aioli, tobiko GF/DF $340.00 per 100 pieces
Seared tuna, snow pea, charred pineapple ponzu DF $340.00 per 100 pieces
Smoked salmon tortitas, cucumber, alouette cheese $340.00 per 100 pieces
Tuna tar tare, crispy wonton, cilantro lime crème, micro wasabi $340.00 per 100 pieces
“Watermelon sushi”, cucumber rind, tuna tar tare, black sesame seeds, spicy honey soy DF $386.00 per 100 pieces
Hickory smoked rainbow trout canapes, cucumber, lemon thyme crème fraiche GF $386.00 per 100 pieces
Spicy tuna rice cups, avocado crème, soy paper GF/DF $390.00 per 100 pieces
Shrimp cocktail shooter, Kahn’s signature cocktail sauce GF/DF $417.00 per 100 pieces
Lobster devilled eggs, salmon roe GF/DF $422.00 per 100 pieces

HOT HORS D’ŒUVRES

Vegetarian
Fingerling potatoes, camembert, truffle oil, scallion GF $314.00 per 100 pieces
Sweet corn, black bean and pepperjack cheese quesadilla $314.00 per 100 pieces
Apricot brie strudel, candied ginger, apple compote $314.00 per 100 pieces
Brie, dried pineapple & caramelized onion quesadillas $314.00 per 100 pieces
Wild mushroom phyllo satchels $314.00 per 100 pieces
Red pepper risotto arancini, pesto creme $314.00 per 100 pieces
Stuffed mushrooms with boursin, walnuts GF $314.00 per 100 pieces
Tempura portabella, sambal crème $325.00 per 100 pieces
Sweet plantain tamale, spiced calabaza, cotija cheese $325.00 per 100 pieces
Mini gryuere croissant, peach preserves $325.00 per 100 pieces
Tempura avocado, adobo crème $330.00 per 100 pieces
Mini caprese pizza $340.00 per 100 pieces
Ratatouille wellington, pesto $340.00 per 100 pieces
Spinach & artichoke bread pudding, blue cheese mousse $340.00 per 100 pieces
Eggplant parmesan, spicy tomato jam, grated parmesan $314.00 per 100 pieces
Sun kind battered cippolini onion rings, chili garlic crème $335.00 per 100 pieces

Meat
Caribbean beef meatballs
Smoked spanish paprika chicken satay, citrus glaze GF/DF $279.00 per 100 pieces
Chicken pot stickers, ginger soy sauce DF $309.00 per 100 pieces
Coconut chicken bites, mango curry dipping sauce GF/DF $325.00 per 100 pieces
Moroccan chicken satay, ginger mango chutney GF/DF $325.00 per 100 pieces
Fingerling potatoes, alouette herb cheese, smoked bacon GF $325.00 per 100 pieces
Peppadew peppers stuffed with chorizo and pepperjack cheese $325.00 per 100 pieces
Jerk chicken skewers, pineapple rum glaze GF/DF $325.00 per 100 pieces
Cinnamon maple glazed pork belly and brie grilled cheese, citrus jam $330.00 per 100 pieces
Five spice beef short rib wontons, ginger hoisin dipping sauce DF $340.00 per 100 pieces
Polynesian rubbed pork belly, pineapple chipotle marmalade GF/DF $340.00 per 100 pieces
Short rib wellington, truffle oil, sautéed mushrooms, red wine demi-glace $340.00 per 100 pieces
Mini cheeseburger, dill pickle, ketchup $350.00 per 100 pieces
Mini cuban sandwiches, roasted pork, ham, swiss cheese, mustard $350.00 per 100 pieces
Maple leaf farms duck eggrolls, ginger beer glaze DF $350.00 per 100 pieces
Beef empanada, sofrito dipping sauce $350.00 per 100 pieces
Mole beef enchiladas, salsa verde $360.00 per 100 pieces
Foie gras strudel, chipotle peach chutney DF $381.00 per 100 pieces
Porcini scented beef tenderloin, red onion, portobello, demi-glace GF/DF $381.00 per 100 pieces
Confit duck pot pie, sweet peas and carrots $401.00 per 100 pieces
Garlic marinated lamb chops, chipotle adobo sauce GF/DF $530.00 per 100 pieces
Jalepeno brisket pepperjack poppers, salsa verde ranchero sauce $375.00 per 100 pieces
Chipotle orange carnitas tacos, cojita, tomatillo & cactus salsa  GF  $375.00 per 100 pieces
Bison quesadilla  $487.00 per 100 pieces
Foie gras & duck confit wellington, truffle demi glace  $470.00 per 100 pieces

**Seafood**
- Mini shrimp Po'boys, cajun spiced aioli  $340.00 per 100 pieces
- Tempura sea scallop, togarashi dipping sauce  $340.00 per 100 pieces
- Alaskan salmon cakes, lemon caper aioli  $355.00 per 100 pieces
- Applewood-smoked bacon wrapped sea scallops, orange horseradish marmalade  GF  $381.00 per 100 pieces
- Cilantro lime fish tacos, napa cabbage slaw  DF  $391.00 per 100 pieces
- Crab cakes, key lime remoulade sauce  GF  $397.00 per 100 pieces
- Atlantic swordfish kabob, pineapple, red pepper, ponzu glaze  DF  $407.00 per 100 pieces
- Asian shrimp skewer, chili barbeque glaze  DF  $417.00 per 100 pieces
- Crispy sesame shrimp, spicy mustard glaze  DF  $427.00 per 100 pieces
- Lobster tarragon croquettes, parsnip brown butter puree  $437.00 per 100 pieces
- Lobster thermidor pot pie, mushroom brandy béchamel  $437.00 per 100 pieces
- Lobster claw, vanilla bean butter  GF  $448.00 per 100 pieces
- Thai shrimp egg roll, sweet plum sauce  DF  $427.00 per 100 pieces