**PASSED HORS D’OEUVRES**

*Minimum of 25 guests.*

- Select 3 hors d’oeuvres to be passed for 1 hour: $16.25 per person
- Select 6 hors d’oeuvres to be passed for 1 hour: $23.25 per person
- Select 6 hors d’oeuvres to be passed for 2 hours: $30.25 per person

**COLD HORS D’OEUVRES**

**Vegetarian**
- Garden vegetable eclair, alloutte cheese: $330.00 per 100 pieces
- Eggplant caponata bruschetta, parmesan reggiano, micro basil, balsamic glaze: $330.00 per 100 pieces
- Crispy mini taco, tofu, marinated lentils GF/DF/V: $330.00 per 100 pieces
- Fig, brie bruschetta, blush wine reduction GF: $330.00 per 100 pieces
- Avocado tomato toasta, adobo creme, micro greens: $330.00 per 100 pieces
- Endive salad with asparagus, gorgonzola, hazelnuts, pear gastrique GF: $330.00 per 100 pieces
- Eggplant “cannelloni”, boursin, pine nuts, red pepper basil relish GF: $330.00 per 100 pieces
- Baby pear, raspberry, brie bruschetta with balsamic glaze: $330.00 per 100 pieces
- Cucumber vegetable roll, sesame sweet chili vinaigrette V/DF: $330.00 per 100 pieces
- Peppadew pepper, feta crème, kalamata olive, frisée GF: $330.00 per 100 pieces
- Strawberry cups, lemon ricotta, micro herb GF: $330.00 per 100 pieces
- Pistachio crusted goat cheese, balsamic beets, basil: $330.00 per 100 pieces
- Golden beets, goat cheese, pistachio, citrus cranberry jam, crostini: $330.00 per 100 pieces
- Roasted brussels sprout brochette, roasted yellow tomato, kalamata olive V/GF/DF: $330.00 per 100 pieces
- Roasted tomato, cilegine mozzarella, basil emulsion GF: $330.00 per 100 pieces
- Avocado sushi roll, sticky rice, julienned vegetables, ginger wasabi sauce V/GF/DF: $330.00 per 100 pieces
- Champagne lentil salad, cucumber cup V/GF: $330.00 per 100 pieces

**Meat**
- BLT cherry tomato GF/DF: $330.00 per 100 pieces
- Goat cheese stuffed cherry peppers, serrano ham GF: $330.00 per 100 pieces
- Prosciutto wrapped asparagus, lemon oil GF/DF: $330.00 per 100 pieces
- Red curry cashew chicken salad, endive leaf, cilantro Shellfish: $330.00 per 100 pieces
- Beef carpaccio crostini with crispy capers, truffle honey, arugula DF: $330.00 per 100 pieces
- Hickory-smoked duck breast, orange ginger marmalade, chili cheese crisp, micro herb: $330.00 per 100 pieces
- Filet of beef, scallions, gorgonzola garlic mousse rosettes, mini toast: $330.00 per 100 pieces
- Shaved lamb loin, tzatziki sauce, herb marinated feta, crispy pita: $330.00 per 100 pieces
- Bison tartare, pommery mustard, caper berries, micro green, toasted french baguette DF: $330.00 per 100 pieces

*plus a 24% service charge or $35/hr service charge per server/chef and applicable sales tax
2020 menu prices subject to change without notice – Hors d’oeuvres Passed Page 1 of 3*

All items are prepared in a kitchen or on shared equipment: Milk, tree nuts, peanuts, soy, wheat, egg, shellfish, fish are present.

We cannot guarantee any food to be completely free of allergens. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Seafood
Adobo spiced shrimp, jicama, roasted pineapple chutney DF/GF $357.00 per 100 pieces
Togarashi tuna skewer, pineapple, smoked shoyu ponzu glaze DF $357.00 per 100 pieces
Pan seared diver scallop nigiri, togarashi creme, tobiko GF $357.00 per 100 pieces
Blackened tuna nigiri, ginger wasabi aioli, tobiko GF/DF $357.00 per 100 pieces
Seared tuna, snow pea, charred pineapple ponzu DF $357.00 per 100 pieces
Smoked salmon mini tea sandwiches, cucumber, alouette cheese $357.00 per 100 pieces
Poke tuna siracha rice cups, sweet soy glaze, micro greens DF $357.00 per 100 pieces
“Watermelon sushi”, cucumber rind, tuna tar tare, black sesame seeds, spicy honey soy DF $407.00 per 100 pieces
Hickory smoked rainbow trout canapes, cucumber, lemon thyme crème fraiche GF $407.00 per 100 pieces
Spicy tuna rice cups, avocado crème, soy paper GF/DF $411.00 per 100 pieces
Shrimp cocktail shooter, kahn’s signature cocktail sauce GF/DF $438.00 per 100 pieces
Lobster devilled eggs, salmon roe GF/DF $443.00 per 100 pieces

HOT HORS D’OEUVRES

Vegetarian
Sake tempura green tomato, smoked shoyu aioli $331.00 per 100 pieces
Eggplant parmesan, spicy tomato jam, parmesan $331.00 per 100 pieces
Sun king beer battered cippolini onion rings, chili garlic crème $331.00 per 100 pieces
Cauliflower flatbread, artichoke tapenade, alleppo pepper V $331.00 per 100 pieces
Sweet corn puree vegetable tart, cherry tomato, asparagus V $331.00 per 100 pieces
Fingerling potatoes, camembert, truffle oil, scallion GF $331.00 per 100 pieces
Sweet corn, black bean and pepper jack cheese quesadilla $331.00 per 100 pieces
Apricot brie strudel, candied ginger, apple compote $331.00 per 100 pieces
Brie, dried pineapple & caramelized onion quesadillas $331.00 per 100 pieces
Wild mushroom phyllo satchels $331.00 per 100 pieces
Red pepper risotto arancini, pesto creme $331.00 per 100 pieces
Stuffed mushrooms with boursin, walnuts GF $331.00 per 100 pieces
Tempura portabella, sambal crème $342.00 per 100 pieces
Fig goat cheese croquette, brandy apricot glaze $342.00 per 100 pieces
Mini gruyere croissant, peach preserves $342.00 per 100 pieces
Tempura avocado, adobo crème $347.00 per 100 pieces
Mini caprese pizza, balsamic glaze $357.00 per 100 pieces
Ratatouille wellington, pesto $357.00 per 100 pieces
Spinach & artichoke phyllo cups $357.00 per 100 pieces

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Meat
Caribbean beef meatballs $299.00 per 100 pieces
Thai chicken satay, peanut ginger dipping sauce DF $345.00 per 100 pieces
Smoked Spanish paprika chicken satay, saffron crème GF/DF $345.00 per 100 pieces
Chicken pot stickers, ginger hoisin sauce DF $345.00 per 100 pieces
Coconut chicken bites, mango curry dipping sauce GF/DF $345.00 per 100 pieces
Moroccan chicken satay, ginger mango chutney GF/DF $345.00 per 100 pieces
Fingerling potatoes, alouette herb cheese, smoked bacon GF $345.00 per 100 pieces
Chorizo stuffed dates, quince glaze GF/DF $345.00 per 100 pieces
Jerk chicken skewers, pineapple rum glaze GF/DF $345.00 per 100 pieces
Chipotle orange pork carnitas tacos, cojita, cactus salsa GF $350.00 per 100 pieces
Cinnamon maple glazed pork belly and brie grilled cheese, citrus jam $350.00 per 100 pieces
Corned beef, pretzel roll, swiss cheese, whole grain mustard aioli $350.00 per 100 pieces
Five spice beef short rib wontons, ginger hoisin dipping sauce DF $360.00 per 100 pieces
Black garlic molasses pork belly skewer GF/DF $360.00 per 100 pieces
Mini smoked chicken pot pie, sweet peas and carrots $360.00 per 100 pieces
Truffle polenta cake, short rib ragout, chives GF $360.00 per 100 pieces
Short rib wellington, truffle oil, sautéed mushrooms, red wine demi-glace $360.00 per 100 pieces
Mini cheeseburger, dill pickle, ketchup $370.00 per 100 pieces
Mini cuban sandwiches, roasted pork, ham, swiss cheese, mustard $370.00 per 100 pieces
Maple leaf farms duck eggrolls, ginger beer glaze DF $370.00 per 100 pieces
Bison quesadilla, poblano peppers, pepperjack $370.00 per 100 pieces
Beef empanada, sofrito dipping sauce $370.00 per 100 pieces
Maple chipotle glazed quail lollipops GF/DF $390.00 per 100 pieces
Chorizo, manchego, potato frittata GF $390.00 per 100 pieces
Porcini scented beef tenderloin, red onion, portobello, demi-glace GF/DF $401.00 per 100 pieces
Garlic marinated lamb chops, chipotle adobo sauce GF/DF $557.00 per 100 pieces

Seafood
Key lime avocado ceviche, parisian cucumber cup $358.00 per 100 pieces
Mini shrimp po'boys, cajun spiced aioli $358.00 per 100 pieces
Tempura crusted sea scallop, togarashi dipping sauce $358.00 per 100 pieces
Thai shrimp egg roll, sweet plum sauce $373.00 per 100 pieces
Alaskan salmon cakes, lemon caper aioli $373.00 per 100 pieces
Applewood-smoked bacon wrapped sea scallops, orange horseradish marmalade GF $403.00 per 100 pieces
Cilantro lime fish tacos, napa cabbage slaw DF $413.00 per 100 pieces
Crab ragoon, wasabi cream cheese, chives $419.00 per 100 pieces
Crab cakes, key lime remoulade sauce GF $419.00 per 100 pieces
Korean barbeque shrimp skewer DF $439.00 per 100 pieces
Crispy sesame shrimp, spicy mustard glaze DF $449.00 per 100 pieces
Lobster tarragon croquettes, parsnip brown butter puree $459.00 per 100 pieces
Lobster thermidor pot pie, mushroom brandy béchamel $459.00 per 100 pieces
Lobster claw, vanilla bean butter GF $470.00 per 100 pieces

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