

For events between 25 guests - 50 guests, we recommend 4-5 different hors d'oeuvres, and events with 75 guests or more could choose 6-8 different hors d'oeuvres, again these are only recommendations. If ordering hors d'oeuvres and a grazing table we recommend calling for a consultation on amounts needed for your event. Below are a selection of our hors d'oeuvres with pricing included for each item to help, also keeping within your budget needs. Our hors d'oeuvres sizes are one - two bite pieces.

Staffing is required for events serving passed hors d'oeuvres. We offer a professional staff of servers, chef's and bartenders.

Staffing

- chefs - \$50 per hour / assistant chefs \$40 per hour
- events serving hors d'oeuvres over 50 guests may require assistant chef
- chefs for multi-course sit-down dinners at your home or venue - \$100.00 per hour
- event coordinators, for larger events - weddings, corporate events, fundraisers, etc. may require an event coordinator
- servers - \$40.00 per hour
- events with over 30 guests require a second server or more depending on guest size and menu selections.
- bartenders - \$40.00 per hour
- events with 40 or more guests or specialty cocktail needs may require a second bartender

2024 hors d'oeuvre selections and pricing

Air

asian chicken sliders + sriracha aioli + avocado mash + brioche
10

buttermilk fried chicken slider + cabbage slaw + sriracha aioli + brioche
10

marinated chicken satay + korean bbq glaze - gf
9

za'atar chicken brochette + crazy red pepper & feta tzatziki - gf
9

hoisin duck confit taco + pickled red cabbage & mango slaw
11

pickled beet deviled egg + radish + chervil (+ add caviar)
7

crispy chicken tinga flautas + avocado mousse - gf
9

Land

peppered beef tenderloin + horseradish cream + melted onion confit + boursin crostini
15

"our steak frites skewer" + hanger steak + truffled tater tot + tempura shallots +
chipotle ketchup
14

short-rib slider + caramelized onions + provolone + horseradish creme fraiche + brioche
14

beef short rib mini tacos + pickled asian cabbage slaw + cilantro - gf
14

espresso bbq pulled pork slider + apple & fennel slaw + brioche
10

bacon & kimchi arancini + gochujang aioli
8

loaded fingerling potato + bacon + creme fraiche + chives - gf
8

kimchi + bacon deviled eggs. simple, classic, w/a korean twist - gf
8

blistered grapes + manchego + chorizo spread + semolina crostini
8

prosciutto + brie + apricot & thyme jam crostini
8

corned beef reuben + gruyere + sauerkraut + russian dressing + rye
8

Sea

smoked salmon canape + horseradish creme fraiche + capers + dill + pumpernickel
10

brazilian adobo spiced tuna + avocado & mango salsa + plantain chip - gf
15

tuna crudo + belgian endive + cucumber + capers + lemon + red pepper flake - gf
15

gochujang shrimp + avocado mash + cucumber + sesame seeds - gf
11

lump crab cake + kewpie sriracha aioli
15

spiced red snapper taco + purple cabbage + pineapple pico de gallo + lime +
corn taco shell - gf
13

coconut shrimp maki roll + pineapple & mango chutney
10

spicy tuna + crispy rice + yuzu avocado espuma + micro cilantro
15

mini lobster roll + celery aioli + dill + old bay
16

Soil

pickled golden beet tartare + whipped herb goat cheese mousse + endive spear - gf
7

french onion potsticker + cipollini onion agrodulce
7

wild mushroom + caramelized onion + goat cheese tartlet
9

asparagus + leek + gruyere tartlet
9

twice baked fingerling potato + cheddar + creme fraiche + chives - gf
8

mexican street corn arancini + corn puree + avocado-lime crema + cotija + micro basil
8

cacio e pepe arancini + basil lime crema
8

vegan maki roll + pickled beets + avocado + cucumbers + pickled ginger +
sesame seeds - gf
8

spinach & feta empanadas
7

compressed sweet watermelon, feta, aged balsamic, fine herbs
7

butternut squash crostini + honey goat cheese + pumpkin seed granola
7

brioche grilled cheese + squash + caramelized shallots + fontina
7

goat cheese crostini + roasted grapes + lavender honey
7

buffalo cauliflower taco + bibb lettuce + avocado + blue cheese foam
8