



It's Graze-y!

Appetizer Menu

Elevated bites designed to mingle beautifully. Our appetizer and passed hors d'oeuvres selections are thoughtfully curated to bring a refined, social dining experience to weddings, cocktail hours, corporate gatherings, private dinners, and celebrations of all kinds. From artfully crafted small bites to beautifully presented seasonal offerings, each menu is designed with fresh ingredients, intentional styling, and effortless sophistication to leave a lasting impression on your guests.

Appetizer Menu

Thoughtfully curated for mingling, celebrating, and creating memorable guest experiences, our passed hors d'oeuvres and appetizer collections combine elevated flavors with refined presentation. From beautifully styled grazing displays to handcrafted small bites and signature cocktail-hour favorites, each selection is designed to bring a polished yet inviting touch to weddings, corporate gatherings, private dinners, brand activations, and celebrations of all kinds.

Please note that service fees, staffing, chef labor, rentals, setup, teardown, travel, and applicable sales tax are not included in collection pricing. Final proposals are customized based on guest count, event scope, service style, location, and overall event needs to ensure a seamless and beautifully curated experience.

Pricing Tiers

The Classic Collection

Starting at \$32 Per Guest

An elevated take on crowd favorites featuring approachable, beautifully styled appetizer selections perfect for casual gatherings and social celebrations.

Includes:

- Choice of 4 Classic Selections
- Styled Buffet or Grazing Display
- Decorative Styling Accents

Classic Selections Include:

Sliders, Flatbreads, Taquitos, Wings, Meatballs, Mini Quesadillas, Crudité, Guacamole Boats, Soup Shooters & More.

The Elevated Collection

Starting at \$48 Per Guest

A refined grazing experience featuring a curated mix of elevated small bites, seasonal flavors, and signature appetizer selections designed for sophisticated entertaining.

Includes:

- Choice of 2 Classic Selections
- Choice of 3 Elevated Selections
- Styled Grazing Display
- Enhanced Presentation Styling

Elevated Selections Include:

Crostinis, Skewers, Ceviche Shooters, Tea Sandwiches, Salad Cups, Satay, Antipasto Skewers, Phyllo Bites & More.

The Signature Collection

Starting at \$78 Per Guest

A luxury grazing and cocktail-style dining experience featuring premium ingredients, seafood selections, and elevated presentation designed for upscale celebrations and memorable guest experiences.

Includes:

- Choice of 2 Elevated Selections
- Choice of 3 Signature Selections
- Premium Styled Grazing Display
- Refined Styling & Layered Presentation

Signature Selections Include:

Our appetizer collections are thoughtfully curated to create a balanced and elevated grazing experience while allowing flexibility in menu selections. Clients are welcome to customize their menu with selections from multiple collections; however, certain premium seafood items, luxury ingredients, and specialty bites may require an upgraded collection tier or additional investment.

Premium selections may include:

- Mini Lobster Rolls
- Caviar Bites
- Rockefeller Oysters
- Pan-Seared Scallops
- Specialty Seafood Features

Service Enhancements

Passed hors d'oeuvres service, additional staffing, rentals, and upgraded event styling are available as custom enhancements to your proposal. **Passed Service Upgrade | Starting at +\$5 Per Guest**

Additional staffing and service labor fees apply based on guest count, duration, and event scope.

Hors d'Oeuvres

Appetizers can be Passed or Displayed as a Food Spread

Seafood Appetizers

Ceviche Shooters

Shrimp or Fish + Jalapeno + Tomato + Red Onion + Cilantro + Lime + Tortilla Chips

Loaded Hawaiian Poke Nachos

Ahi Tuna + Cucumber + Avocado + Edamame + Sesame Seeds + Wonton Chips

Pan Seared Scallop Spoons

Seared Scallop + Bacon Cream Sauce + Chives

Mini Lobster Rolls

Lobster Meat + Lemon + Herbs + Toast

Smoked Salmon Canape

Cucumber + Fresh Dill + Capers + Pickled Onions + Herb Cream Cheese

Mini Ahi Tuna Tacos

Ahi Tuna + Crisp Wonton Shell + Avocado + Wasabi Aioli + Sesame Seeds

Bacon-Wrapped Shrimp

Jumbo Wild Shrimp + Applewood Smoked Bacon + Hot Honey Glaze + Chives

Sliders

Smoked BBQ Pulled Pork

Smoked Pulled Pork + Crunchy Apple Cole Slaw + Brioche Bun

Cheeseburger Slider

Hamburger + Cheddar Cheese + Chipotle Aioli + Brioche Bun

Fried Chicken Slider

Fried Chicken + Paprika Aioli + Arugula

Grilled Chicken Slider

Grilled Chicken + Balsamic Marinade + Cilantro Mayonaise

Braised Short Rib Slider

Slow-Braised Short Rib + Horseradish Cream + Pickled Red Onion

Vegan Chickpea Slider

Spiced Chickpea Patty + Cucumber Yogurt + Pickled Red Onion

Black Bean Burger Slider Black Bean & Quinoa Patty + Roasted Garlic Aioli + Arugula

Crostini

Bruschetta

Heirloom Tomatoes + Fresh Mozzarella + Basil + Maldon Sea Salt

Whipped Goat Cheese + Peaches

Caramelized Peaches + Honey + Whipped Goat Cheese

Berry Ricotta Crostini

Berries + Whipped Ricotta + Honey + Honey + Herbs

Steak Crostini

Steak + Herb Cheese + Caramelized Onions

Crostini Bar - 8 Varieties - \$22 pp

Variety of 8 Different Crostinis, a cocktail and passed appetizer party favorite. (Customizable Flavors)

Avocado

Smashed Avocado + Watermelon Radish + Chili Flakes + Maldon Salt

Smoked Salmon

Smoked Salmon + Herb Cream Cheese + Capers + Microgreens

Strawberry Basil

Strawberries + Whipped Ricotta + Black Pepper + Honey + Herbs

Blackberry + Brie

Blackberry Compote + Creamy Brie + Thyme + Toasted Pecans

Chorizo + Manchego

Spicy Chorizo + Shaved Manchego + Fig Jam + Microgreens

Skewers

Chicken Skewer

Chicken + Mediterranean Yogurt Marinade + Parsley

Shrimp Skewer

Shrimp + Hawaiian Glaze + Cilantro + Mango Salsa

Lamb Skewer

Mediterranean-Spiced Lamb + Garlic Yogurt + Fresh Mint

Beef Skewer

Grilled Steak + Fresh Chimichurri + Maldon Sea Salt

Service Fee % Will Apply

Min \$1,500 to Book or Pair with a Grazing Table.





Hors d'Oeuvres

Cold Appetizers

Crudites Platter

Crudites + Rainbow Carrots + Broccolini + Cucumber + Hummus + Green Goddess Dip

Avocado Toast

Avocado + Toast + Microgreens + Feta + Pickled Onions + Balsamic Glaze

Housemade Hummus + Crudite Cups

Hummus + Variety of Flavors (Guacamole, Roasted Peppers, Roasted Garlic, Chipotle, Jalapeno Cilantro etc...)

Antipasto Skewers

Tortellini + Baby Tomatoes + Olives + Basil + Mozzarella + Balsamic Glaze

Guacamole Boats

Housemade Guacamole + Chips

Mole Oaxaqueno Boats

Black Mole + Chips + Crema + Queso Fresco

Garden Spring Rolls

Fresh Veggies + Herbs + Rice Noodles + Peanut Sauce

Watermelon Feta Bites

Watermelon + Feta + Mint

Tea Party Sandwich

Variety of Sandwiches (Menu Available)

Salad Boats - Customizable

Seasonal Salads

Mini Blini/Chicken Nugget Caviar Bites

Blini + Caviar + Sourcream + Chives

Rockefeller Oysters

Oysters + Rich Butter Sauce + Bread Crumbs + Herbs

Mini Chicken Tinga Tostadas

Chicken + Sauce + Lettuce + Crema + Pickled Onions + Queso Fresco

Gourmet Deviled Eggs

Whipped Egg Yolk Mousse + Black Truffle Oil + Crispy Bacon Crumbles + Smoked Paprika

Caprese Skewers

Cherry Tomatoes + Fresh Mozzarella Pearls + Sweet Basil Leaf + Aged Balsamic Glaze Pipette

If you are looking for additional items or have any requests, please feel free to let our team know!

Service Fee % Will Apply.

Mini Soup Bowls

Potato & Leek Soup

Potatoes + Leek + Herbs

Roasted Tomato + Grilled Cheese Bites

Roasted Tomato Soup + Cheddar Cheese + Sourdough

Split Pea Soup

Peas + Bacon + Aromatics

English Clam Chowder

Clams + Veggies + Stock

Creamy Corn Chowder

Roasted Corn + Spices + Herbs

Spiced Pumpkin Soup

Roasted Corn + Spices + Cream

Butternut Squash Bisque

Roasted Butternut Squash + Spices + Herbs + Cream

Roasted Carrot Soup

Roasted Carrots + Spices + Cream

Salad

Thai Chicken Salad Cups

Cabbage + Carrot + Cilantro + Peanut Dressing + Crispy Wontons

Mediterranean Chickpea Salad

Cucumber + Tomato + Feta + Herbs + Lemon Vinaigrette

Harvest Kale Salad

Kale + Parmesan + Dates + Candied Pecans + Lemon Dressing

Burrata + Peach Salad

Seasonal Peaches + Burrata + Basil + Hot Honey

Caesar Salad Boats

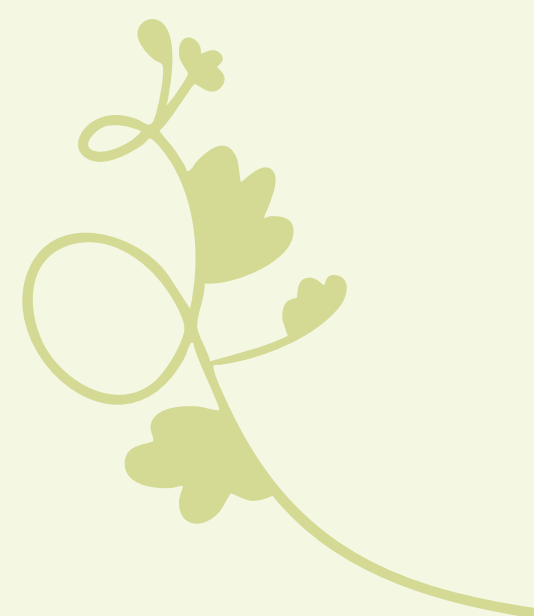
Mini Romaine Spears + Parmesan + Herb Crumbs

Watermelon Cucumber Cups

Watermelon + Cucumber + Tajín + Mint

Strawberry Spinach Salad

Goat Cheese + Candied Pecans + Balsamic Glaze



Hors d'Oeuvres

Hot Appetizers

Taquitos - Beef, Chicken, Potatoes or Veggies

Potato Mixture + Corn Tortilla + Sour Cream + Avocado Salsa + Cotija Cheese + Cilantro

Glazed Meatballs

Sweet & Sour Glaze + Beef + Sesame Seeds

Stuffed Mushrooms

Cream Cheese + Sautéed Spinach + Caramelized Onions + Parmesan Cheese

Flatbread Pizza

- Veggie Lovers
- BBQ Chicken
- Caramelized Mushroom
- Margherita
- Classic Pepperoni

Phyllo Wrapped Brie Bites

Flaky Phyllo Dough + Olive Oil + Jam + Brie (cheese can be modified)

Empanadas

- Chorizo & Potatoes
- Beef
- Caramelized Onion, Mushroom + Cheese (VG)
- Chipotle Chicken
- Poblano + Corn + Chihuahua Cheese
- Dulce de Leche
- Guava + Cream Cheese
- Apple Cinnamon Crumble

Fried Ravioli with Marinara

Crispy Parmesan-Coated Ravioli + House Marinara

Chicken Satay

Lemongrass Marinade + Char-Grilled + Coconut-Peanut Sauce

Mini Quesadillas

Mini chicken cheese quesadillas with a golden crisp tortilla and house-made salsa verde

Arancini Bites

Crispy Fontina-Stuffed Risotto Balls + Italian Breadcrumbs + House Marinara Dipper

Prosciutto-Wrapped Asparagus

Fresh Asparagus Spears + Prosciutto + Shaved Parmesan + Lemon Zest + Baked

Mini Sopes

Sope Dough + Meat of Choice + Lettuce + Sour Cream + Queso Fresco

Chicken Wings

Fresh Fried Chicken Wings

French Fry Station

French Fry Station + Dipping Sauce

Fried Chicken + Waffle Bites

Crispy Chicken + Mini Waffles + Maple Drizzle

Mini Twice Baked Potatoes

Baby Potatoes + Cheddar + Chives + Sour Cream

Grilled Cheese with Bacon Jam

Aged Cheddar + House Bacon Jam + Sourdough

Mini Pizza Station

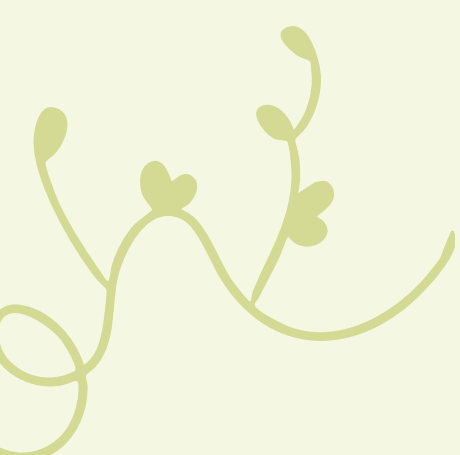
Mini Pizzas made to order

Crispy Chicken Tenders

Hand-Breaded Chicken + House Dipping Sauces

Brie + Raspberry Puff Pastry

Cream Cheese + Sautéed Spinach + Caramelized Onions + Parmesan Cheese



Service Fee % Will Apply.



Appetizer Menu

Grazing Table Add Ons - 24 Pieces

Ceviche Shooters

Bruschetta Potato

Flautas (taquitos)

Smoked Salmon Crostini

Stuffed Mushrooms

Anti pasta Skewers

Chicken Skewers

Shrimp Skewers

Glazed Meatballs

Oaxaca Mole + Chips Cups

Guacamole + Chips

Flatbread Pizza

Mezze Platter

Pulled Pork Sliders (2) + Chips

Fried Chicken Sliders (2) + Chips

Hamburger Sliders (2) + Chips

Cheesecake Shooters

Phyllo Wrapped Brie Bites

Baked Feta Bites

Assorted Crostinis

Whipped Feta Phyllo Cups

Mini Lobster Rolls

Soup Shooters

Mini Mexican Esquite Cups

Corn on the Cob Halves

Mini Chicken Tinga Tostadas

Mini Empanadas

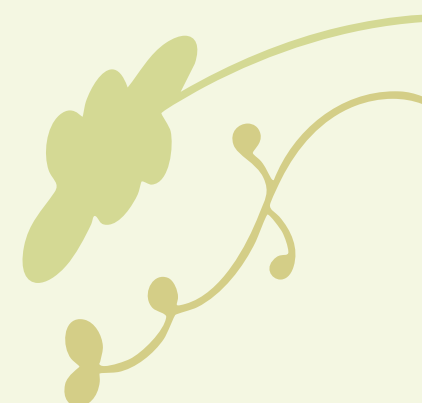
Fried Ravioli

Jalapeno Poppers

Mini Twice Baked Potatoes

Grilled Cheese w Bacon Jam

Chicken Wings



Beverage Menu



Bottled Beverages

Bottled Orange Juice	\$3
Bottled Apple Juice	\$3
Milk	\$1.50
Water Bottles	\$1.50
Sparkling Water	\$2.50
Bottled + Flavored Cold Brew (in-house)	\$5
Classic Lemonade	\$3
Iced Tea	\$3

Aguas Frescas

\$35p Gallon - 2 Gallon Minimum

- Cucumber Lime
- Cafe De Olla
- Watermelon
- Chia Limenade
- Hibiscus Tea (Jamaica)
- Melon Water
- Strawberry Horchata
- Horchata

Customized Drink + Brand Activation Label

Drinks Stations

Agua Fresca (2 options)	\$7pp
Mimosa Station	\$9pp
Infused Water Station	\$2pp
Coffee Station	\$3pp
Cold Brew Station	\$6pp
Juice Station	\$5pp
Lemonade, Infused Water, Iced Tea Station	\$6pp
Fresh Lemonade Cart	\$7pp

Slushy/ Frozen Drinks Cart

Available Year Round - \$10pp

Our Slushy Cart can be customized to serve Alcoholic or Non Alcoholic Drinks Ranging from Frose, Palomas, Pina Colada, Margaritas and More!

Station Includes:

Frozen Drinks Machine

Bar Cart Rental

Umbrella

(2) Drink Mix - 20 Mixed Drink Flavors Available

Glass Champagne Flutes + \$2pp

Fruit + Garnishes

Rims

Straws/Napkins

2 Hr Serving Time

*Alc NOT included (Shopping List Recommendations)

*Custom Branded Cart \$100

Winter Options:

Hot Chocolate Bar

Hot Tea

Spiced Apple Cider

Coffee + Tea

