33 RD ST HOSPITALITY

HOR D'OEUVRES

HOT PASSED HOR D'OEUVRES

THREE SELECTIONS \$15/PERSON : FOUR SELECTIONS \$18/PERSON

Mini Cuban Sandwich HOUSE-MADE HAM, ROASTED PORK, GRUYERE CHEESE, MUSTARD SPREAD, HOUSE PICKLES

Mini Ruben Sandwich CORNED BEEF, SWISS CHEESE, SAUERKRAUT AND RUSSIAN DRESSING ON RYE BREAD

Mini Rachel Sandwich HOUSE ROASTED TURKEY, SWISS CHEESE, SAUERKRAUT AND RUSSIAN DRESSING ON RYE BREAD

Lemongrass Pork Banh Mi PATE, PICKLED VEG, CUCUMBER, CILANTRO, PICKLED JALAPENOS

Dry Aged Beef Sliders HOUSE PICKLES, BURGER SAUCE, COOPER SHARP AMERICAN CHEESE

Lamb Slider SMOKED FETA SPREAD, PICKLED RED ONION, SPICY TOMATO COMPOTE

Mini French Onion Grilled Cheese GRUYERE. GARLIC PARM SPREAD

Muffuletta
OLIVE SPREAD, ITALIAN MEATS, PROVOLONE CHEESE

Grilled Cheese with Tomato Soup Shooter

Seasonal Arancini w/ Dipping Sauce PLEASE INQUIRE ABOUT FLAVOR OPTIONS

Mini Empanadas with Dipping Sauce

- O BUFFALO CHICKEN WITH BUFFALO BLUE CHEESE SAUCE
- O SPINACH & FONTINA WITH SALSA ROJA
- O HOUSE-MADE CHORIZO & MANCHEGO WITH LIME CREMA
- SOFRITO BRAISED BRISKET WITH LIME CREMA
- O GOLD ANGUS BEEF & CHEESE WITH LIME CREMA
- DATE & HOUSE-MADE BACON WITH HONEY
 TOASTED ALMONDS

Duck Egg Rolls with Dipping Sauce

NY Strip Cheesesteak Egg Rolls with Spicy Ketchup

Fried Shrimp
MANGO SALSA, LIME CREMA

Chicken Jalapeno Poppers

Fried Shrimp & Grits CHORIZO AIOLI

Gumbo Hush Puppies

Cornmeal Crusted Fried Oysters
SERVED IN THE SHELL WITH REMOULADE SAUCE

Fried Mussels with Caesar Salad SERVED IN THE SHELL

Mini Falafel TZATZIKI SAUCE, PICKLED RED BEETS

Mini Fried Chicken & Buttermilk Biscuit WITH SPICY HONEY AND MAPLE BUTTER

Korean Fried Chicken Bites CHOICE OF FLAVOR: SWEET & SOUR SOY GLAZED DRY RUBBED BUFFALO

Flatbreads

- PORK OR CHICKEN CHORIZO WITH SPICY MARINARA, HOUSE CHEESE BLEND, LIME CREMA, ADD SHRIMP FOR \$3/HEAD
- CARAMELIZED ONION, WILD MUSHROOM AND SMOKED BALSAMIC BBQ
- WHITE FLATBREAD WITH HOUSE-MADE SAUSAGE, ROASTED RED PEPPER RELISH
- MARGARITA, POMODORO SAUCE, HOUSE-MADE MOZZARELLA
- PEAR & GORGONZOLA WITH FIG BALSAMIC GLAZE
- GOAT CHEESE & FIG WITH AGED BALSAMIC AND ARUGULA

Mini Mac & Cheese with House Buttermilk Ranch

Potato Latkes

WITH CHOICE OF:

- HOUSE SMOKED SALMON & SOUR CREAM
- SOUR CREAM & BLACK CAVIAR
- O HOUSE-MADE APPLE SAUCE

Pigs in a Blanket

ALL BEEF HOT DOGS WRAPPED IN PUFF PASTRY, SERVED WITH MUSTARD AND KETCHUP

Sausage en Croute SAGE MUSTARD

Fontina Stuffed Dry Aged Meatballs WITH GARLIC BREAD

Smoked Paprika Spiced Lamb Meatballs TRUFFLE LAMB DEMI, MANCHEGO CHEESE



HOR D'OEUVRES

Buffalo Chicken Meatballs SPICY BLUE CHEESE DIP

Chorizo Meatballs WITH SALSA ROJA

Mini Crab Cake
ON TOAST WITH REMOULADE SAUCE

Clams Casino

Korean BBQ Beef Skewer

Chorizo & Potato Skewer

Chicken Tinga Skewer

Nacho Bite

WITH BLACK BEAN PUREE, PEPPER JACK, SALSA, LIME CREMA AND CHOICE OF:

- PORK BELLY
- o BEEF
- CHICKEN
- SMOKED MUSHROOM

Mini Quesadilla

WITH BLACK BEAN PUREE, PEPPER JACK, SALSA, LIME CREMA AND CHOICE OF:

- PORK BELLY
- o BEEF
- CHICKEN
- SMOKED MUSHROOM

Lobster Bisque Shooter

Clams Casino Chowder Shooter

Butternut Squash Shooter

Kale & White Bean Shooter

COLD/ROOM TEMP PASSED HOR D'OEUVRES

THREE SELECTIONS \$15/PERSON : FOUR SELECTIONS \$18/PERSON

Fresh Sumer Rolls
VERMICELLI NOODLES AND SEASONAL

VERMICELLI NOODLES AND SEASONAL VEGETABLES/FRUIT

Mediterranean Zucchini GRILLED ZUCCHINI, BULGARIAN FETA, OLIVES, ROMESCO SAUCE ON ASIAN SPOON

Beef Maki Roll ENOKI MUSHROOMS, SHAVED PARMESAN, TRUFFLE

Sous Vide Chicken Lolli Pops CHICKEN PIN WHEELS ROLLED WITH PROVOLONE AND PESTO. SERVED ON A SKEWER

Beet Ravioli with Herb Goat Cheese BEET SHELL WITH HERBED GOAT CHEESE, TOPPED WITH RAW TOMATO SAUCE SERVED ON A SPOON

Smoked Salmon & Crab SMOKED SALMON STUFFED WITH CRAB SALAD, SERVED WITH CITRUS VINAIGRETTE DRESSED GREENS

Smoked White Fish Salad
BLACK BREAD TOAST WITH FRESH DILL AND LEMON

Lobster or Shrimp Salad FRESH LOBSTER OR SHRIMP SALAD ON BRIOCHE TOAST. TOPPED WITH BLACK CAVIAR

Seasonal Ceviche

Tuna Poke LEMONGRASS AIOLI, SESAME SEEDS ON POTATO CHIP

Salmon Tartar SUSHI GRADE SALMON, SMOKED SALMON, DILL, SHALLOTS, LEMON AIOLI ON POTATO CHIP



HOR D'OEUVRES

FOOD STATIONS:

Antipasti Station (\$15/person)
GRILLED VEGETABLES, ROASTED RED PEPPERS,
PICKLED MUSHROOMS, PICKLED CAULIFLOWER,
OLIVES, HUMMUS, WHITE BEAN SALAD, WHIPPED
FETA, PITA, FRESH BREAD, TWO CURED MEATS, ONE
PATE

Cheese Station (\$15/head)
3 HIGH QUALITY CHEESE SELECTIONS, CANDIED
NUTS, HONEY, MUSTARDS, FRUIT, CRACKERS, BREAD

Raclette Station (\$10/head)
AN INTERACTIVE CHEESE STATION WHERE A STAFF
PERSON MELTS RACLETTE CHEESE (A SEMI-HARD
CHEESE WITH A NUTTY SWEET FLAVOR) USING A
RACLETTE WARMER ONTO FRESH TOASTED BREAD,
SERVED WITH DIFFERENT STYLE MUSTARDS AND
CORNICHONS (ADD HOUSE-MADE HAM AND FRESH
BAGUETTES FOR SANDWICHES, \$3/PERSON)

Salad Station (Three Salad Selections for \$12/head)

Roasted Beet Salad: SPRING MIX, FETA, CHAMPAGNE VINAIGRETTE

Greek Watermelon Salad: CUCUMBER, OLIVES, WATERMELON, RED ONION, SWEET OREGANO VINAIGRETTE, BULGARIAN FETA, MICRO GREENS

classic Cesar salad: ROMAINE LETTUCE, CROUTONS, SHAVED PARMESAN (ADD GRILLED CHICKEN, \$2/HEAD)

Black Kale Cesar Salad: MASSAGED LACINATO BLACK KALE, ROMAINE LETTUCE, RED ONION, PUMPERNICKEL CROUTONS, CAESAR DRESSING

Napa & Charred Bean Salad: RED PEPPERS, RED ONION, SOY VINAIGRETTE

Rice Noodle Salad: EDAMAME, PICKLED CUCUMBER & DIKON, PICKLED GINGER, SESAME SEEDS, RICE WINE & FISH SAUCE VINAIGRETTE

Wild Rice Salad: MUSHROOMS, ROASTED POTATOES, CHARRED LEMON VINAIGRETTE

Classic Potato Salad: ONION, CELERY, HOUSE AIOLI DRESSING

Romesco Potato Salad: ONION, CELERY, HOUSE ROMESCO SAUCE

Succotash: SWEET CORN, FAVA BEANS, RED PEPPERS, RED ONION, BASIL, CILANTRO, PARSLEY

Dessert Station (\$12/head for Four Selections)

- CHOCOLATE CHIP COOKIE
- O PEANUT BUTTER COOKIE DRIZZLED WITH CHOCOLATE
- O SALTED FUDGE BROWNIE
- O WHIPPED RICOTTA CHOCOLATE CHIPS CHEESECAKE CANNOLI
- LEMON CURD WITH SEASONAL FRUITS
 & SHORTBREAD COOKIE
- O CHOCOLATE POT DE CREAM WITH WHIPPED CREAM
- O CHEESECAKE MOUSSE WITH GRAHAM CRACKER CRUMBLES
- o TRES LECHE CAKE

Coffee Station (\$3/head)
REGULAR COFFEE, HOT WATER, SELECTION OF TEAS,
CREAM. SUGAR. DISPOSABLE CUPS