



HEARTY BOYS

*Corporate
Cocktail*



passed hors d'oeuvres



Meats

Sirloin Carpaccio on Parmesan Frico

with dijon aioli

Steak au Poivre

sourdough plank, bruleed blue cheese, sage aioli

Beef Roulade

sirloin carpaccio, julienned vegetables, honey dijon

Asian Meatball

beef & pork, ginger, water chestnut, snow pea

Reuben Ball

corned beef, Swiss, kraut, 1000 island

Spaghetti and Meatball

carbonara spaghetti nest, meatball in marinara

Chilli Garlic Pork Belly Skewer

chili bbq drizzle

Barbacoa Empanadita

slow cooked pork, cilantro red onion relish

Mini Jibarito

fried plantain, carnitas, pico de gallo

Prosciutto Toast

crostini, shaved grana padano, arugula pesto

Bloody Mary Focaccia

tomato focaccia, prosciutto, brie, celery salt aioli

Baby BLT

baby potato bun, herb aioli

Bacon Wrapped Date

classic finger food

Merguez Slider

baby potato bun, moroccan lamb patty, sundried tomato, mint feta

Poultry

Buffalo Chicken MC2

panko crusted mac & cheese, buffalo chicken, spicy blue cheese sauce

Chicken Liver Croustade

sourdough plank, chicken liver mousse, blueberry pickled onion

Red Curry Chicken Wonton

with house plum sauce

Sesame Chicken Satay

ginger peanut sauce

Pecan Chicken Skewer

crushed pecans, honey bacon cream

passed hors d'oeuvres



Poultry

Dr. Pepper Pollo

pulled bbq chicken, grit cake, corn relish

Grilled Chicken Salad on Endive

avocado, bacon, lemon aioli on endive spear

Tequila Chicken

with lime

Smoked Chicken & Cherry Quesadilla

candied pecan and avocado salsa

Chicken and Waffle

lavender fried chicken, belgian waffle square, cajun maple syrup

Duck Gaufrette

sweet potato gaufrette, seared duck breast, pesto aioli, pomegranate seed

Seafood

Saku on Wonton

seared ahi, sesame seeds, avocado, sriracha

Ahi Poke Cone

soy, sesame oil, rice vinegar, scallions, mini savory cone

Hamachi in Shiso

sushi grade, mango jalapeno drop, shiso leaf

Frito Ceviche

valentina mahi mahi, frito scoop

Tequila Lime Shrimp

tomato, lime, tequila marinated, grilled

Shrimp Tonnato

poached shrimp, italian tuna and caper sauce

Guajillo Shrimp

pineapple relish, wonton crisp

Pancetta Wrapped Shrimp

grilled with olive oil, garlic, red pepper flakes

Lobster Beggar's Purse

shallot, chive, cream, crepe bundle

Mini Lobster Roll

claw meat, celery, onion, mayonnaise, new england bun

Chesapeake Crab Cake

claw meat, old bay, lime aioli

Crab Kimchi Rangoon

sweet chili drizzle

Mini Cured Salmon Crepe

house cured salmon, crème fraiche, caviar

Smoked Salmon Napoleon

potato wafer, crème fraiche, caviar

passed hors d'oeuvres



Vegetarian

Watermelon Lollipop

chili lime dust, gorgonzola cream

French Baby Pear

red wine poached, blue mascarpone cream, candied pecan

Cabrales Pepper

roasted baby bell pepper, cabrales blue cheese filling

Curried Almond Hummus

vegan hummus, golden beet cup, micro greens

Thai Canape

vegan green curry coconut tofu, lotus chip

Sundried Tomato and Brie Toast

sourdough croustade

Tuscan Croustade

sourdough plank, minted feta, fresh orange fennel relish

Twice Baked Fingerling Potato

cheddar buttermilk mashed potato filling, vegetarian or bacon topped

Beer Cheese Puff

cheddar cream cheese filling

Veggie Potsticker

house plum sauce

Porcini Arancini

risotto, parmesan, mushroom, sage aioli

Artichoke Fritter

lemon cream

Savory Thumbprint

blue cheese shortbread, rosemary fig jam

Tortelacchi Pop

cornmeal crusted cheese filled pasta, lollipop stick, house marinara

Sriracha Deviled Egg

new take on a classic

Tomato Bisque Shooter

with mini cheddar grilled cheese

Carbonated Lemongrass Shooter

lemongrass, mint, cilantro

Most items are \$2.50 per piece. Some exceptions apply.

Stationed hors d'oeuvres



Boards

Charcuterie 2.0

SM (serves 8-10) \$60 | LG (serves 15-20) \$120

country pate, duck liver mousse, charred pearl onions, whiskey apple compote, dijon, sweet gherkins, house fruit spread, baguettes, flatbreads

Polska

SM (serves 8-10) \$50 | LG (serves 15-20) \$100

iconic kurowski's smoked meats and polish sausages, dijon, raspberry mustard, house pickles, baguettes, flatbreads

Vegan

SM (serves 8-10) \$50 | LG (serves 15-20) \$100

mushroom hazelnut pate, roasted vegetable terrine, dijon, sweet gherkins, baguettes, flatbreads

Tuscan Antipasto

SM (serves 8-10) \$45 | LG (serves 15-20) \$90

prosciutto, genoa salami, herbed red pepper ciliegine, grana padano, artichoke salad, orange & fennel olives, golden beets, crispy rosemary chick peas, baguettes, focaccia crackers

Puglian Antipasto

SM (serves 8-10) \$60 | LG (serves 15-20) \$120

tuna carpaccio, prosciutto, preserved lemon ricotta, grana padano, marinated bell pepper salad, grilled eggplant salad, cured olives, crispy rosemary chick peas, baguettes, focaccia crackers

Artisan Cheeses

SM (serves 8-10) \$60 | LG (serves 15-20) \$120

chef's choice of three artisanal and/or imported small batch cheeses, house fruit spread, dried figs & dates, baguettes, flatbreads

Domestic Cheeses

SM (serves 8-10) \$40 | LG (serves 15-20) \$80

chef's choice of three american produced cheeses, fresh and dried fruit garnish, baguettes, flatbreads

Pizzettes

oblong flatbread, brushed with garlic oil, and crisped golden brown; served at room temperature

20.00 pizzette | approximately 20 pieces

Tomato, Fresh Mozzarella, Basil

Pepperoni & Parmesan

Jerk Chicken, Caramelized Bell Pepper, Blue Cheese

Smoked Salmon, Poached Pear, Cream Cheese

Grilled Asparagus, Tomato, Feta

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Stationed hors d'oeuvres



Galettes

our savory-filled puff pastry envelopes baked golden with parmesan panko crust; served at room temperature

\$25.00 galette | approximately 20 pieces

Mushroom Ragout & Chevre

Braised Pork & Cheddar

Italian Sausage & Romano

Salmon, Leek & Tarragon

Rosemary Potato Knish

Tarts

oblong fluted tarts in the parisian fashion, wedge-sliced with flaky butter crust

\$28.00 tart | approximately 10 pieces

Alsatian Bacon & Onion

English Cheddar & Tomato

Pissaladiere

Roasted Beet & Almond

Epiran Herbed Feta

exception to the rule! oblong with filo pastry

Dips

served with your choice of housemade tortilla chips or spiced pita chips

\$18.00 per pint | serves 10

Spinach, Artichoke & Candied Bacon

Caramelized Onion

Salsa Fresca

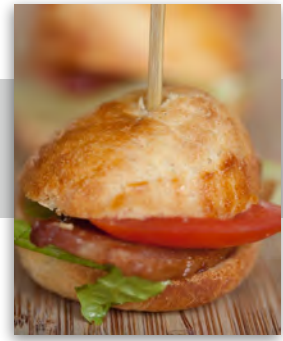
Olive Tapenade

Roasted Red Pepper Hummus

Guacamole

Cumin Black Bean

Stationed hors d'oeuvres



Platters

Mediterranean Skewers

SM (30 pieces) \$60 | LG (60 pieces) \$120

fresh mozzarella, artichoke heart, grape tomato, kalamata olive, focaccia crouton, pesto oil drizzle

Jumbo Shrimp Platter

SM (30 pieces) \$90 | LG (60 pieces) \$175

tequila lime or tonnato

Sesame Chicken Satay

SM (30 pieces) \$45 | LG (60 pieces) \$90

ginger peanut sauce

Root Beer Meatballs

SM (24 pieces) \$48 | LG (60 pieces) \$96

mini beef meatballs, signature root beer bbq sauce

Jumbo Buffalo Wings

SM (24 pieces) \$36 | LG (48 pieces) \$72

carrot & celery sticks, blue cheese dip

Baby BLTS

SM (24 pieces) \$60 | LG (48 pieces) \$120

mini potato bun, herbed aioli

Mini Sandwiches

\$3.00 per piece

Roast Beef & White Cheddar

Roast Turkey & Havarti

Classic Chicken Salad

Pesto Chicken & Mozzarella

Ham & Swiss

Caprese

Wrap Platter

SM (48 pieces) \$96 | LG (96 pieces) \$192

a trio of mini wraps

Asian: *vegetables, miso mayonnaise, spinach wrap*

Italian: *romaine, grilled chicken, caesar dressing, flour wrap*

Mexican: *black bean, roasted red pepper, avocado, tomato wrap*