



HORS D'OEUVRES SELECTION – FALL & WINTER

SERVED THROUGHOUT THE EVENT

cheese board & crudité platter

ITEMS SERVED ON ARRIVAL

(select four)

soup shots

butternut squash, chives, truffle oil

**gluten free, & vegetarian*

tortilla espanola

piquillo dolce, vidalia onions and potatoes

**gluten free, vegetarian & dairy free*

avocado radicchio crisp

brown rice, miso vinaigrette

**gluten free, vegan, vegetarian, & dairy free*

soba noodle sushi roll

tomato concassé, tangerine evoo

**vegan, dairy free, & vegetarian*

crispy vegetable spring rolls

red pepper syrup

**vegetarian, vegan, & dairy free*

**may contain traces of peanuts, tree nuts, fish, and shellfish*

miniature crab croquettes

panko crusted, smoked gouda, chipotle aioli

**contains shellfish*

cauliflower florets

buffalo sauce, ranch

**gluten free, vegan, vegetarian, & dairy free*

sesame crusted salmon

black rice, wasabi crème fraiche

**gluten free*

mini chicken parm sliders

mozzarella, homemade marinara

mini blue burgers

maytag blue, sautéed onions, ketchup

caramelized onion tart

fig confiture, gorgonzola

**vegetarian*

bacon wrapped dates

sage, maple, cayenne

**gluten free, & dairy free*

crispy polenta fries

romesco sauce, rosemary, sage

**gluten free, vegan, vegetarian, & dairy free*

**contains nuts*

mini seafood dumplings

mirin, tamari, sesame oil

**dairy free *contains shellfish*

deviled quail eggs

dijon, bacon bites

**gluten free, dairy free*

filet mignon

horseradish cream and micro greens

mini corn dogs

honey - dijon dip

mini risotto cakes

champignon duxel & balsamic reduction

**vegetarian*

zucchini fritters

chick peas, tahini sauce

**gluten free, vegan, vegetarian, & dairy free*

veggie sushi

avocado, carrots, cucumbers

**gluten free, vegan, vegetarian, dairy free*



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(CHOOSE TWO ITEMS PER WORKING STATION – NUMBER OF WORKING STATIONS BASED ON HEADCOUNT)

~ TO BE PREPARED WITH YOUR CHEF DURING THE COOKING ACTIVITY ~

gougeres

pancetta, pate a choux, parmesan

parmesan tuille

tomato, mozzarella, basil chiffonade

**gluten free & vegetarian*

empanada bites

beef, roasted poblano, chimichurri

spicy tuna handrolls

avocado, chipotle mayo, gobo

**gluten free*

mediterranean meatballs

spiced lamb, rosemary, tzatziki

crispy salmon cakes

parsley, cajun remoulade

tofu bahn mi

carrot, cilantro, miso dressing

**vegan*

frangipane tartlette

almond, blackberry, chocolate

**vegetarian*

**contains nuts*

shrimp sopes

black beans, queso fresco, salsa tomatillo

**gluten free*

**contains shellfish*

mini pretzel rolls

sausage, provolone, dijon

buffalo wontons

chicken, blue cheese, spicy sauce

petite pecan pies

bourbon, creme chantilly

**vegetarian*

**contains nuts*

apple fritters

cinnamon, maple, coconut-caramel sauce

**vegan & gluten free*

**contains nuts*

sweet potato purses

phyllo, nutmeg, marshmallow sauce

**vegetarian*

mushroom soup shooters

shitake, celery, garlic oil

**vegan & gluten free*



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FOLLOWING THE COOKING ACTIVITY

(number of items determined by headcount)

a selection of items made in class

ITEMS SERVED PRIOR TO DEPARTURE

(select two)

mini fruit tarts

crispy cups, crème pâtisserie, framboise

homemade tiramisu

lady fingers, disorono, mascarpone cream

**contains nuts*

apple walnut empanadas

ginger, blueberry coulis, fresh whipped cream

**contains nuts*

double chocolate brownies

ganache & raspberries

**may contain traces of tree nuts*

churros

dulce de leche dipping sauce

tres leches

butter cake & cinnamon