exclusive caterer to 🖈 macys

Fall 2016 Hors d'Oeuvres

eleven ever

Vegetarian

Goat Cheese Crostini fig and olive tapenade, balsamic onions

Mini Cali Veggie Burger avocado aioli, gouda, and micro greens

Mac and Cheese creamy mac and cheese in a parmesan cup

> Vegetable Egg Roll miso aioli

Grilled Cheese and Gazpacho

three-cheese grilled cheese and tomato gazpacho shooter

Sweet Potato Fries

served with truffle honey, vinegar, and hawaiian sea salt

Mushroom Tartlet

goat cheese, watercress, and red jalapeño chimichurri

Cauliflower Cakes

crispy cauliflower and potato cakes with black garlic aioli and micro greens

Mini Vegetable Shepherd's Pies

mixed roasted vegetables topped with white cheddar mashed potatoes in a mini skillet

Quinoa and Eggplant Caviar

five-spice crumpet with cilantro and mint cream

Chicken

Panko Crusted Chicken asian dipping sauce, sesame crisp, and slivered green onion

Chicken & Waffles

waffle cone, fried chicken, and jalapeñocranberry syrup

Double Crisp Soy-Glazed Wings

crunchy chicken with sweet soy glaze, sesame seeds, and micro cilantro

Chicken Quesadilla

chihuahua cheese and roasted poblano crèma

Chicken Mole

classic mole sauce and shredded chicken on a tortilla crisp with lime crèma

Piri Piri Chicken garlic grilled naan

Spicy Peanut Chicken wonton cup, red jalapeño, and green onion

Orange Chicken Spring Roll

classic orange chicken, sticky rice, and green onions in crispy wonton shell

> Chicken Niçoise phyllo cup, fried caper, parsley

Fried Chicken and Biscuits sausage gravy



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Meat

Mini Pork Tamale cilantro-lime crèma and red peppers

Korean BBQ pork shoulder, baby lettuce cup, and spicy kimchi

Brie & Shaved Pork roasted garlic, cranberry-port compote

Cuban Quesadilla braised pork, shaved ham, swiss cheese, and pickle

Mini Veal Oscar

veal tenderloin, green asparagus, and maryland crab in a demitasse spoon

Flank Steak Bruschetta feta, pesto, and grilled vegetables

Mini Meatloaf Meatballs

tomato-balsamic glaze, truffle whipped potato

Mini Beef Wellington

braised beef short rib and mushroom duxelle in puff pastry dough

Duck Confit Crostini

duck leg confit, goat cheese, arugula, and cranberry salad

Braised Lamb

red wine braised lamb, mini polenta cake, fig compote, and hand-dipped ricotta

Seafood

English Pea Blini smoked salmon, beet curd, and mascarpone cheese

Salmon Poke marinated salmon on a crispy rice cake with green onions

Ahi Tuna Cone wasabi crème fraiche, sesame, and green onion

Spicy Crab Toast

lump crab meat, lemon zest, and sriracha mayonnaise

Mini Cornbread Crab Cakes

lemon red pepper sauce, fried caper, and chives

Seared Scallop butternut squash caponata, grana padano

Scallop Cannelloni

mushroom, leek, and ricotta filling with creamy marinara sauce

Shrimp & Grits

bacon wrapped shrimp, cheesy grits, and scallions

Potato Wrapped Shrimp creamy garlic and herb sauce

Mini Lobster Roll buttered roll, micro greens



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Sweets

One-Bite S'mores marshmallow truffle, chocolate, graham cracker dust

> Pear & Nutella Egg Roll roasted pears, nutella, and crispy crust

Mini Apple Turnover cinnamon, caramel, and bourbon whipped cream

Cinnamon Sugar Pretzel Bites

cream cheese frosting dip

Pumpkin Cake Bites

Cinnamon, ginger, and vanilla bean whipped cream

Salted Caramel Pudding Cup

rich chocolate cake topped with salted caramel pudding and whipped cream, served in a mason jar

Donuts & Shakes

warm cinnamon sugar donuts with mini vanilla milk shakes with whipped cream

Milk & Cookies

classic chocolate chip cookie with milk or chocolate espresso with caramel cream

Mini Skillet Pies

apple, pumpkin, or pecan pies baked in mini skillets, served warm with cinnamon whipped cream

Vanilla Bean Cheesecake Bite

Mini Cupcakes assorted flavors