

# Spring Hors D'Oeuvres

**Strawberry Basil Brie Phyllo Cup**  
Strawberry preserves and double cream brie topped  
with a basil garnish



**Allergen Information:**  
Vegetarian  
(nut free)

**Kit/Garnish Directions:**

1. May be sent baked and just needs to be garnished with basil on site.
2. If sent unbaked. Place in oven pre-heated to 375°F for 5-8 minutes. Allow to cool before garnishing with basil
3. Service: Placed or passed to guests at ambient temperature
4. With gloved hands, garnish with a basil garnish

**English Pea Arancini**  
Fried rice fritter with spring peas served with  
lemon aioli



**Allergen Information:**  
Vegetarian

**Kit/Garnish Directions:**

1. May be sent hot. Take the lid off and allow to stay in hot box uncovered so the crust does not get soggy.
2. If sent cold. Place in an oven pre-heated to 375°F for 5-8 minutes. Place in correct serving vessel or in hot box uncovered for easy passing
3. Service: Place in a chaffer hot with lemon aioli on the side OR passed warm with a dollop of lemon aioli under or on top of the arancini.
4. With gloved hands, fill appropriate vessel, garnish correctly with the aioli then something fresh like micro greens, chopped herbs or sliced lemon

**Spring Tabbouleh Cucumber Cup – Kit**  
Cucumber cup filled with a tabbouleh mix of spring  
pea, chopped mint, parsley, tomato, and bulgar  
tossed with lemon juice and olive oil



**Allergen Information:**  
Vegetarian  
Vegan  
Dairy Free

**Kit/Garnish Directions:** Kits should be refrigerated until you begin to build

1. Fill each cucumber cup with a spoonful of filling domed over the cucumber cup. Sizes of cups vary and therefore so does filling quantity. Make them all look the same!
2. Cups may be filled 40 minutes before serving and can sit at room temperature on a display, or in a cooler before placing on the display.
3. Service: can be placed on a garnished platter or passed to order
4. With gloved hands, fill designated vessel and garnish with a brined red onion curl

### **Sambal Pork Meatball – Kit**

**Spicy pork meatball tossed in a sweet & sour glaze**

#### **Allergen Information:**

**Dairy Free**



#### **Kit/Garnish Directions:**

1. May be sent hot, keep covered in a hot box until time to serve.
2. If sent cold, heat in preheated 325°F oven for 20 minutes covered, then 10 minutes uncovered. Stir before serving.
3. Service: can be placed in a chaffer or passed hot on a skewer
4. With gloved hands, fill designated vessel and garnish with scallions, fresh herbs, pineapple or baby pepper rings

### **Chorizo Stuffed Peppers**

**Petite peppers stuffed with spicy chorizo and drizzled with cilantro crema**

#### **Allergen Information:**

**N/A**



#### **Kit/Garnish Directions:**

1. May be sent hot, keep in hot box covered before serving
2. If sent cold, heat in preheated 325°F oven for 20 minutes covered, then 10 minutes uncovered
3. Service: can be placed in a chaffer with the crema served on the side or passed to guests with crema dollop under or on top the pepper. If displayed on a platter, you must refill often to guarantee best flavor.
4. With gloved hands, garnish with cilantro crema and fresh herb

### **Chicken Potsticker**

**Chicken potsticker sauteed in sesame oil and served with yuzu dipping sauce**

#### **Allergen Information:**

**Dairy Free**



#### **Kit/Garnish Directions:**

1. May be sent hot, keep in hot box covered before serving.
2. If sent cold, sauté in a pan over medium heat with a small amount of sesame and vegetable oil. Sear on both sides before covering and keeping in hotbox before serving.
3. Service: best served in bamboo steamer over banana leaf with sauce on the side OR can be placed/passed in a small vessel that has sauce at the bottom. Must refill often to keep ambient from a warm temperature
4. With gloved hands, garnish with a scallion or baby peppers and yuzu sauce

### **Petite Chicken Satay**

**Chicken satay is seasoned, seared, and dipped in a raspberry thyme glaze**

#### **Allergen Information:**

**Gluten Free**

**Dairy Free**



#### **Kit/Garnish Directions:**

1. May be sent hot: keep in hot boxed covered
2. Service: Can be placed in a chaffer served hot or placed and served ambient temperature refilling often. May also be passed at ambient temperature refilling often.
3. With gloved hands, garnish with chopped herbs, microgreens, berries or extra raspberry thyme glaze on the plate

**Tenderloin Au Poivre – Kit**

**Peppercorn-crusted beef served on a house made potato chip topped with a bleu cheese aioli**

**Allergen Information:  
Gluten Free**



**Kit Directions: Kits should be refrigerated until you begin to build**

- 1. Service: passed to guests at ambient temperature and refilled often**
- 2. With gloved hands, place the beef onto the chip, then top with a small dollop of blue cheese aioli, then garnish with a microgreen or herb**

**Smoked Brisket & Tomato Tart – Kit**

**Smoked brisket and tomato ragout in a mini tartlet**

**Allergen Information:  
N/A**

**Kit/Garnish Directions:**

- 1. Filling should be sent hot and stay covered in the hotbox until service**
- 2. If sent cold, heat in preheated 325°F oven for 2 minutes covered, then stir before serving.**
- 3. Each tart shell gets filled with 1 spoonful of filling. T**
- 4. This can be done 10-15 minutes ahead and held filled in the hotbox. Garnish just before serving**
- 5. This item can be served on a platter that is refilled often, or it is best passed.**
- 6. With gloved hands, fill designated vessel, garnish with micro greens or fresh herbs**



# Spring Displays & Platters

## Watermelon Pizza – Kit

Picnic sliced watermelon topped with crumbled feta cheese, toasted pistachio, and drizzled with balsamic reduction

### Allergen Information:

Vegetarian

Gluten Free

\*Contains Nuts



**Kit Directions:** Kits should be refrigerated until you begin to build

1. Lay out watermelon slices with pretty side up, scatter chopped pistachios and crumbled feta over the tray. Drizzle with balsamic glaze just before serving. Make sure to change gloves after handling this product to avoid cross contaminating the nuts.
2. Service: Display on designated platter, you may slightly shingle if necessary. Best served cold, so refill often.
3. With gloved hands, fill platter with nut & feta topped watermelon, garnish with a drizzle of balsamic reduction and fresh mint or large chunks of watermelon.

## Seasonal Flatbread

Pickled ramp and shallot chutney, topped with creamy goat cheese, and arugula pesto

### Allergen Information:

Vegetarian



**Garnish Directions:** Kits should be refrigerated until you begin to build

1. Item should be sent fully assembled and cut. If it is whole, cut into 6
2. Service: platter at ambient temperature, refill often to avoid it drying out
3. With gloved hands, fill designated platter/board and garnish with fresh herbs or drizzle of balsamic glaze

## Citrus Shrimp Dip

Poached shrimp with fresh herbs, cilantro red onion, and cotija cheese, lemon dill vinaigrette served chilled with tortilla chips

### Allergen Information:

Gluten Free



**Garnish Directions:** Kits should be refrigerated until you begin to build

1. Stir and transfer the dip to the correct bowl or mason jar if necessary. Garnish the top with sliced lemon or fresh herbs
2. Service: served in a bowl at cold to ambient temperature with tortilla chips served on the side
3. With gloved hands, stir and refill as needed. Always change gloves to avoid cross contamination of shellfish

# Spring Entrées & Sauces

**Fish: Mahi Mahi: seasoned and seared**

**Allergens:**

**\*Dairy Free**

**\*Gluten Free**

**\*Dependent upon the sauce served with it**



**Directions:**

1. **Service:** with gloved hand, use a fish spatula to place fish on the plate with presentation side up
2. **Garnished** with chosen sauce

**Vegetarian: Corn Custard Stuffed Tomato**

**Hollowed out heirloom tomato (Roma tomato for buffet) filled with corn custard filling made of egg custard, barley and sauteed vegetables served, finished with fresh Pico or tomato marmalade. Recommended to be served over a bed of braised greens but client may change sides**

**Allergen Information:**

**Vegetarian**



**Directions:**

1. **Sent warm, keep covered in the hotbox until served**
2. **Service:** with gloved hand, use a spatula to place Corn Custard Stuffed Tomato on top of braised greens or chosen side dish
3. **Garnished** with fresh Pico or tomato marmalade and fresh herbs

**Specialty Sauces**

**Chimichurri:** sauce made with spicy fresh garlic, fresh herbs, splash of red wine vinegar and olive oil. Available on any entrée  
**VEG/V+/GF/DF**



**Raspberry Thyme Marmalade:**

**Sweet and herbal glaze with chunks of berries, thyme, sweet onion and shallot. Available on any entrée, best served with beef, pork, and chicken**  
**VEG/V+/GF/DF**



# Spring Sides

## Stir Fried Cauliflower Rice

Riced cauliflower, with sautéed vegetables, spring peas, and tossed with sesame oil and gluten free soy sauce

### Allergen Information:

Vegan

Gluten Free



### Directions:

1. Service: can be served on a buffet or on plated meal. Use green scoop for plate up.
2. With gloved hands garnish with fresh herbs or toasted sesame seeds

## Asparagus with Lemon Oil

Sauteed asparagus with a bright lemon oil

### Allergen Information:

Vegan

Gluten Free



### Directions:

1. Service: can be served on a buffet or on plated meal. Use green scoop for plate up.
2. With gloved hands garnish with fresh herbs or toasted sesame seeds

# Spring Salad & Soup

## Caprese Stack Salad – Kit

Local tomatoes layered with fresh mozzarella and nut free basil pesto. Served over fresh mixed greens and drizzled with balsamic reduction (miniatures available for buffets, served the same way but made of smaller tomatoes)

### Allergen Information:

Vegetarian

Gluten Free



**Kit Directions:** Kits should be refrigerated until you begin to build

1. Each stack will be sent to the event already built with a skewer placed through them for safe transport. Before serving, sprinkle the stack and mixed greens lightly with salt & pepper
2. With gloved hands build the plate with 1 handful of mixed greens on the salad plate, then place 1 tomato-mozzarella stack over the center of the greens. Drizzle with balsamic just before serving
3. Served to guests by Event Staff

## Poblano Pepper Pea Bisque

Roasted poblano peppers and fresh spring peas, roasted almonds that is blended into a bisque

### Allergen Information:

Vegetarian

Gluten Free

\*Contains nuts



### Directions:

1. May be sent hot, keep covered in the hot box. May be served cold – that will be noted in the BEO if serving cold. If no note is made on the BEO the soup should be served hot.
2. Service: May pass by filling small vessels of shot glasses garnished with fresh cilantro or almonds, may be in a marmite on a buffet
3. With Gloved hands always garnish with fresh herbs toasted almonds or drizzle of chili oil/cream