

**Summer Hors
D'Oeuvres**

Apricot Lavender Brie Phyllo Cup
Lavender apricot preserves, brie, phyllo cup, and dried lavender garnish



Allergen Information:
Vegetarian

Kit/Garnish Directions:

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

Stuffed Shishito Peppers
Charred shishito peppers, whipped berry boursin filling



Allergen Information:
Vegetarian
Gluten Free

Kit/Garnish Directions:

1. This should be sent cold and plattered on site
2. With gloved hands, fill the desired vessel for serving, garnish the platter with microgreens, fresh raspberries, or raspberry preserves
3. Service: Placed or passed to guests at ambient temperature

Sweet Potato Arancini
Fried rice & sweet potato fritter, chipotle



Allergen Information:
Vegetarian

Kit/Garnish Directions:

1. May be sent hot. Keep in hot box uncovered so it does not get soggy
2. If sent cold. Place in an oven pre-heated to 375°F for 10 minutes. Place in correct serving vessel or in hot box uncovered for easy passing
3. Service: Place in a chaffer hot with chipotle aioli on the side OR passed Warm with a dollop of chipotle 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 or chopped herbs
5. Always serve hot and refill often

Stuffed Pickled Beet – Kit
Pickled beet cup, walnut herb gremolata



Allergen Information:
Vegetarian
Vegan
Gluten Free
Dairy Free
*Contains Nuts

Kit/Garnish Directions:

1. With gloved hands, fill each beet with a spoonful of filling. Sizes of beets vary and therefore so does filling quantity. No matter the size, make them look full!
2. Beets may be filled up to 1 hour 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 the designated vessel and garnish with greens, herbs or walnuts.
5. Pro Tip: If passing, try to scatter a little gremolata under the beets to keep them from sliding on the tray.

Mushroom Pesto Palmer – Kit
Coin of pesto puff pastry “pesto palmier”,
goat cheese and mushroom duxelles (Duck-Sell)



Allergen Information:

Vegetarian

Pesto is nut free

Kit/Garnish Directions:

1. Lay out each pesto puff (“palmier”) and top with about 1/2 teaspoon of goat cheese crumbles.
2. Spoon about ½ teaspoon of mushroom duxelles over the goat cheese
3. Assemble up to 15 minutes before serving, no earlier or the palmier will get soggy, garnish with micros or herbs just before serving
4. Service: Placed or passed to guests at ambient temperature

Tuscan Meatball – Kit
Traditional Italian meatball made with beef and pork,
sundried tomato pesto



Allergen Information:

None

Kit/Garnish Directions:

1. Meatballs 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. Make sure they are hot throughout. Stir before serving.
3. Service: can be placed in a chaffer with the tomato pesto served on the side or passed to guests with tomato pesto dollop under a skewered meatball. If displayed on a platter, you must refill often to guarantee best flavor, texture and temperature.
4. With gloved hands, fill the designated vessel and garnish with parmesan, asiago-herb blend or chopped herbs.

Bacon Wrapped Peaches
Fresh peach wrapped in bacon, BBQ sauce



Allergen Information:

Gluten Free

Dairy Free

Kit/Garnish Directions:

1. May be sent hot: keep in hot box warm to prevent the bacon from congealing but serve ambient temperature.
2. Service: Can be placed and served ambient temperature refilling often to keep the bacon from congealing. May also be passed at ambient temperature.
3. With gloved hands, garnish with chopped herbs, diced peppers extra BBQ sauce on the platter

Smoked Chicken En Croute – Kit
Herb dressed pulled chicken, pesto palmier, pickled onions,
and fresh herbs



Allergen Information:

*Pesto is nut free

Kit/Garnish Directions:

1. Lay out each pesto puff (“palmier”) and top with about 1 tablespoon of pulled chicken
2. Assemble up to 15 minutes before serving, no earlier or the palmier will get soggy, garnish just before serving with pickled onion and fresh herbs
3. Service: can be placed on a garnished platter or passed to order
4. With gloved hands, fill designated vessel and garnish with pickled onions and fresh herbs. Serve at ambient temperature

Chicken Salad Wonton Cup – Kit
Creamy chicken salad, crispy wonton cup



Allergen Information:
*Contains Nuts

Kit Directions:

1. With gloved hands, fill each wonton with a spoonful of filling.
2. Wontons may be filled 10 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. Serve chilled to ambient temperature
4. With gloved hands, fill designated vessel and garnish with fresh herbs or diced peppers

Teriyaki Beef Satay
Thin cut seared beef, teriyaki glaze



Kit/Garnish Directions:

1. May be sent hot: keep in hot boxed covered
2. If sent cold: lay in a single layer on a sheet pan, cook in pre-heated oven to 375°F for 6-8 minutes. Squirt with or dunk in teriyaki sauce after removing from the oven
3. Service: Can be placed in a chaffer or under a heat lamp or placed and served ambient temperature refilling often. May also be passed.
4. With gloved hands, garnish with chopped sliced bell peppers or scallions

Summer Displays & Platters

Seasonal Flatbread

Tomato caper marmalade, topped with crumbled feta, and fresh arugula



Allergen Information:

Vegetarian

Garnish Directions:

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 a drizzle of balsamic glaze

Grilled Vegetable Platter

Seasonal veggies grilled and then drizzled with balsamic glaze and shaved parmesan



Allergen Information:

Vegetarian

Gluten Free

Garnish Directions:

1. Item should be sent fully assembled.
2. Garnish with drizzle of balsamic and parmesan
3. Serve at ambient temperature

Mexican Street Corn Cobbettes – Kit

Mini corn on the cob, chipotle aioli, cotija cheese, cilantro



Allergen Information:

Gluten Free

Vegetarian

Kit/Garnish Directions:

1. Corn will be sent hot, keep in hot box until ready to serve
2. When ready to serve, use a squirt bottle or spoon to smear about 1-2 teaspoons of aioli on the top of each corn cob, heavy sprinkle with cilantro and grated cotija cheese. Serve immediately after topping
3. Service: This can be Plated or served in a chaffer for best temperature. If not available, platter and serve under a heat lamp refilling often

Summer Entrées

Fish: Lobster Scampi

Buttered poached lobster, lemon herb white wine sauce, garlic butter breadcrumbs



Directions:

1. **Service:** with gloved hand, use a fish spatula to place lobster on the plate with presentation side up and top with crispy garlic breadcrumbs. Or it will be pre-portioned in ramekins with the breading baked on top.
2. Garnished with fresh herbs
3. Always serve hot

Vegetarian: Stuffed Acorn Squash

Roasted acorn squash, wild rice blend with apples and celery

Allergen Information:

Vegetarian
Gluten Free



Directions:

1. Sent warm, keep covered in the hotbox until served
2. Plate with vegetable sides if they meet dietary restrictions. If served in a buffet, they may be smaller, use a spatula or larger serving spoon for self-service
3. **Service:** with gloved hand, use a spatula to plate up.

Specialty Sauces

Kale Walnut Pesto: Best served with fish and chicken
Allergens: Vegetarian, Gluten Free, and Contains Nuts



Peach Bacon Chutney: Best served with pork, chicken, and fish

Allergens: Gluten Free and Dairy Free



Creole Mustard Sauce: Best served with pork, chicken, and fish

Allergens: Vegetarian and Gluten Free



Summer Sides

Sweet Potato Salad

Sweet potatoes, celery, red onion, dried cranberries, and tarragon, tossed in maple vinaigrette

Allergen Information:

Vegetarian

Vegan

Gluten Free

Dairy Free



Directions:

1. Can be served on a buffet or on plated meal. If plated, use a blue or green scoop depending on what else is on the plate
2. Service: Serve chilled or ambient temperature from cold
3. With gloved hands garnish with large green onions or herbs if needed

Grilled Shishito Peppers

Grilled shishito peppers tossed with caramelized onions and apricots

Allergen Information:

Vegetarian

Vegan

Gluten Free

Dairy Free



Directions:

1. Can be served on a buffet or on plated meal.
2. Service: serve warm or ambient temperature
3. With gloved hands garnish platter if needed.

Summer Salad & Soup

Corn Cobb Salad

Chopped crisp romaine, sauteed sweet corn, diced tomatoes, blue cheese crumbles, hard-boiled egg, and diced crispy bacon

Allergen Information:
Gluten Free

Plating Directions:

1. With gloved hands, place about 1 ½ -2 cups of greens for a pre-set salad, scatter or compose your toppings in rows over the greens. Alternate colors to avoid similar colors being next to each other.
2. Approximately 2 Tablespoons corn, 2 Tablespoons tomatoes, 1 Tablespoon blue cheese, 1 Tablespoon bacon and half of a hard-boiled egg
3. Drizzle with dressing before serving
4. Serve chilled, keep all ingredients cold before assembling



Sweet Corn Chowder

Creamy chowder made with fresh sweet corn

Allergen Information:
Vegetarian

Directions:

1. May be sent hot, keep covered in the hot box.
2. If sent cold, heat slowly in a large pot on the stove until hot throughout
3. Service: May be passed to guests in small vessels or shot glasses OR placed on a buffet in a marmite.
4. With Gloved hands fill desired vessel and garnish with fresh herbs or micro greens

