



Appetizers

Gourmet Stationary Hors d' Oeuvres

Fresh Vegetable Crudit  served with choice of Creamy Blue Cheese, Ranch or Green Goddess Dip

Roasted Red Pepper Hummus accompanied by Baked Pita Chips

Warm Baby Spinach, Goat Cheese and Artichoke Dip served with Crusty Ciabatta Pieces

Marinated Summer Style Grilled Vegetable Platter drizzled with a Balsamic Glaze

Italian Style Antipasto Platter with Cured Meats, assorted Cheeses and Marinated Vegetables

Homemade Ranch Style Tortilla Chips served with a Fresh Tropical Fruit Salsa

Homemade Chicken Sausage, Spicy Sausage or Smoked Beef Sausage Pigs in a Blanket

Gourmet Cheese and Cracker Platter (Cubed or Whole Blocks) with Grapes and Figs

Fresh NYC Pretzel Sticks served with a Tangy Honey Mustard Dip or Warm Beer Style Cheese

Fresh Roma Tomato and Basil Bruschetta served with Reggiano Parmigiano Toast

Four Variety Fresh Baked Focaccia topped with Melted Fresh Mozzarella and drizzled with Pesto

Homemade Chipotle Dusted BBQ Crisps

Gourmet Passed Hors d' Oeuvres

Jumbo Lump Crab and Fresh Herb Tartlets drizzled with a Citrus Vinaigrette

Goat Cheese and Wild Mushroom Phyllo Kisses

Lobster and Scallion Salad served with Blue Corn Tortilla Chips

Assorted Sushi and Sashimi served with Ginger Soy

Jumbo Lump Crab Cakes served with a Roasted Red Pepper Remoulade

Dijon and Herb Crusted Baby Lamb Chops

Southwestern Style Spicy Seared Jumbo Shrimp drizzled with a Chipotle Aioli

Mini Applewood Bacon, Caramelized Onion and Cheddar Black Angus Sliders served on Potato Buns



THE *Food*
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Potato and Pea Samosas served with a Minted BBQ Chutney

Southern Style Pulled Pork and Macaroni and Cheese Balls drizzled with a BBQ and Chipotle Glaze

Panini Pressed Braised Short Rib and Boursin Mini Sandwich

Sliced Roasted Black Angus Tenderloin of Beef on Toasted Garlic Crostini with a Fresh Horseradish Cream

Sliced Marinated Grilled Flank Steak on Toasted Garlic Crostini with a Herb Boursin Spread

Marinated Grilled Chicken Quesadillas with Stewed Peppers and Onions

Sesame Crusted Lamb Meatballs served with a Spicy Yogurt Harissa

Mini Pulled Pork Sliders served on Sourdough with Crispy Fried Onions

Stuffed Mushrooms with Pancetta, Shallots and Sage

Gazpacho or Split Pea Shooters topped with Mini Grilled Cheese Sandwich Rounds (assorted)

Paprika Dusted Mini Potato Pancakes topped with Smoked Salmon and Crème Fraiche

Satays and Skewers

- Barbecued Pork drizzled with a Blood Orange Glaze
- Oriental Style Glazed Chicken drizzled with a Ginger Sesame Glaze
- Marinated Grilled Chicken drizzled with a Sun-Dried Tomato Aioli
- Beef Tenderloin Bites
- Blackened Salmon Satays
- Fresh Mozzarella and Grape Tomato Brochettes in a Pesto Vinaigrette drizzled with a Balsamic Glaze
- Antipasto Skewer - Italian Style Cured Meats, Grape Tomato, Fresh Mozzarella and Cured Olives drizzled with a Pesto Vinaigrette

Homemade Empanadas

- Spicy Chicken
- Roasted Corn and Black Bean
- Traditional Beef
- Smoked Chorizo, Potato, Goat Cheese, Stewed Pepper and Fig

Assorted Bruschetta with Melted Reggiano Parmigiano Toast

- Prosciutto and Asparagus
- Eggplant, Peppers and Gorgonzola
- White Bean and Sun-Dried Tomato
- Shrimp Tarragon
- Goat Cheese topped Crostini, Fresh Macerated Strawberries and Fig drizzled with a Balsamic Glaze



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Mini Pressed Sandwiches

- Panini Pressed Classic Reuben with Corned Beef, Sauerkraut, Swiss Cheese and a Creamy Russian Dressing Spread
- French Dip with Thin Sliced Roast Beef on Ciabatta with Melted Smoked Gouda
- Pan-Fried Italian Style Breaded Chicken Breast with Melted Smoked Mozzarella and Sautéed Baby Spinach topped with a Roasted Garlic Aioli
- Blackened Chicken with Pepper Jack, Fresh Spinach and a Creole Aioli

Upscale Gourmet Soup Station served with Sourdough Bread Boules

- Lobster or Wild Mushroom Bisque
- Butternut Squash Soup topped with Crème Fraiche and Cinnamon Chipotle Dusted Pepitas
- Pasta Fagioli
- Roasted Corn Chowder topped with Fresh Ranch Corn Strips
- Spilt Pea or Yellow Lentil Soup

Upscale Pizza Bianca Station

- Greek Style with Feta Cheese and Kalamata Olives drizzled with a Red Wine Vinaigrette
- Goat Cheese, Caramelized Fig, Arugula and Pear drizzled with a Honey Balsamic Glaze
- Braised Short Rib with Caramelized Red Onion, Sun-Dried Tomato and a Creamy Boursin Spread
- Southern Style Pulled Pork, Banana Peppers, Pepper Jack Cheese and Crispy Fried Onion
- Margherita Style –Fresh Mozzarella, Fresh Basil Leaves and drizzled with a Garlic Oil
- Sautéed Broccoli Rabe, Roasted Garlic, Marinated Grilled Chicken, Ricotta and Roasted Peppers
- Buffalo Chicken with Spicy Chicken, Charred Scallion and drizzled with a Creamy Blue Cheese Sauce

Sample Gourmet Cocktail Style Hors d' Oeuvres Event

Gourmet Stationary Hors d' Oeuvres

Roasted Red Pepper Hummus accompanied by Baked Pita Chips

Homemade Ranch Style Tortilla Chips served with Salsa

Fresh Roma Tomato and Basil Bruschetta served with Reggiano Parmigiano Toast

Four Variety Whole Sheet of Focaccia topped with Melted Fresh Mozzarella and drizzled with Pesto

Gourmet Passed Hors d' Oeuvres

Goat Cheese and Wild Mushroom Pyhlllo Kisses

Jumbo Lump Crab Cakes served with a Roasted Red Pepper Remoulade

Mini Applewood Bacon, Caramelized Onion and Cheddar Black Angus Sliders served on Potato Buns

Potato and Pea Samosas served with a Minted BBQ Chutney

Spicy Chicken Empanadas

Marinated Grilled Chicken Skewers drizzled with a Sun-Dried Tomato Aioli



Sample Upscale Cocktail Style Hors d' Oeuvres Event

Upscale Stationary Hors d' Oeuvres

Marinated Summer Style Grilled Vegetable Platter drizzled with a Balsamic Glaze

Italian Style Antipasto Platter with Cured Meats, assorted Cheeses and Marinated Vegetables

Warm Baby Spinach, Goat Cheese and Artichoke Dip served with Crusty Ciabatta Pieces

Fresh Roma Tomato and Basil Bruschetta served with Reggiano Parmigiano Toast

Upscale Passed Hors d' Oeuvres

Dijon and Herb Crusted Baby Lamb Chops

Southwestern Style Spicy Seared Jumbo Shrimp drizzled with a Chipotle Aioli

Lobster and Scallion Salad served with Blue Corn Tortilla Chips

Fresh Mozzarella and Grape Tomato Brochettes in a Pesto Vinaigrette drizzled with a Balsamic Glaze

Potato and Pea Samosas served with a Minted BBQ Chutney

Gazpacho Shooters topped with Mini Spicy Grilled Cheese Sandwich Rounds