



COCKTAIL PARTY HORS D'OEUVRES
PASSED BUTLER STYLE

Franks en Croute- Beef Franks Wrapped in Puffed Pastry with Spicy Mustard

Beer and Burger Bite- Beef Burger on a Golden Waffle Fry over a Mini Mug of Craft Beer

Filet Mignon Petites- Tender Filet Mignon over Yukon Gold Potato with a Gorgonzola Cream

Lamb Lollipops Petites with Feta Pesto- Seared Tender Lamb Chops with a Zesty Mint Pesto Sauce

Meatballs- Hand Rolled and Baked to Perfection with your choice of sauce (Asiago, Marinara, Hawaiian, or Marsala)

Barbecue Beef Petites- Barbecued Brisket topped with sweet Cole Slaw over Sweet Jalapeno Cornbread

Chicken Rumaki- Applewood Smoked Bacon Wrapped Chicken Breast in a Teriyaki Glaze

Coconut Chicken- Flaky and Sweet Hand Battered Breast of Chicken with a Spiced Grand Marnier Gastrique

Buffalo Chicken Spring Roll- Hand Rolled Wontons Stuffed with Slightly Spicy Chicken and Blue Cheese

Jerk Chicken Slider- Spicy Jerk Chicken on a Hawaiian Sweet Roll

Stuffed Tostones Shooters- Petite Green Plantain Cups Filled with Ropa Vieja, Mojo Pork or Floribbean Shrimp

Grilled Cheese and Tomato Bisque Shooter- Mini Grilled Cheese over a Tomato Bisque Shooter

Mac and Fontina Cheese Bite- Mozzarella and Fontina Flash Fried with a Parmesan Sauce

Spanakopita- Spinach, Feta and Phyllo Baked until Golden Topped with Sesame

Caprese Trio- Pear and Cherry Tomato, Mozzarella on a Squeezable Pipet with EVOO and Balsamic

Brie Quesadilla with Sangria- Imported Brie with Caramelized Onions over a Shot of Sweet Sangria

Cheese Quesadilla with Chili- Cheddar and Colby Jack in a Shot of Chili (Beef or Veggie)

Caramelized Pear Crostini with Gorgonzola- Crispy Crostini with Sweet Caramelized Pear and Salty Gorgonzola

Taquitos- Hand Rolled and Flash Fried with Choice of Chicken, Beef or Fish

Thai Summer Roll with Sweet Chili Sauce- Soy Paper, Shitake, Carrot, Daikon, and Micro Greens

Lump Crab Cake- Maryland style mini lump crab cakes served with a Lime Dijon

Coconut Shrimp- Flaky and Sweet Hand Battered Shrimp with a Spiced Grand Marnier Gastrique

Ahi Tuna Poke- Fresh Ahi Seasoned to Perfection with a Wasabi Aioli Chili Mayo on a Wonton Plank

Lobster BLT- Florida Lobster Medallion, Applewood Smoked Bacon, Vine Ripe Tomato in Bib Lettuce
\$3.00 per person additional

Blackened Shrimp Shooter- Zesty Shrimp in a Shot of Passion Fruit Puree

Ceviche- Peruvian Style with your Selection of Shrimp or Fish

Crab Rangoon- Crispy Wontons filled with Crab and Cream Cheese served with a Sweet Dipping Sauce

Sushi- California and Veggie Rolls

Tastebuds Novelty Rolls:

- Godzilla Roll- Tuna, Salmon, Avocado, Cucumber, Covered with Crispy Onion Strings
- Tastebuds Roll- Grilled Blackened Shrimp, Avocado, Scallion Covered with Bacon Crumbles
- Tuna Sashimi- Thinly Sliced Ahi Tuna with Ponzu Sauce, Wasabi Aioli, and Spicy Mayo

COLD STATIONS

Artesian Bread and Imported Cheese

Gourmet Lavosh and Artesian Breads served with a beautiful display of Goat Cheese, Gorgonzola, Saint Andre, Asiago de Allevo and garnished with fresh fruit, dried figs, apricots, and dates with crostini

Tuscan

A lavish display of Prosciutto, Genoa Salami, Parma Ham, Pecorino Parmesan, Caprese Salad, Confetti Roasted Peppers, Kalamata Olives, Porcini Peppers, Marinated Artichoke Hearts, Grilled Portobello Mushrooms, and fresh Roma Tomato Bruschetta served with sliced Baguettes, EVOO and Balsamic Vinegar

Cheese Board

Mascarpone Torte Neapolitan of Sundried Tomato, Pesto and Parmesan, Baked Brie en Croute (Raspberry Almond, Apple with Walnuts, Cinnamon and Sugar), assorted hard cheese display with crostini

Mediterranean Station

Falafel, Israeli salad, hummus, tehina, pita chips, fresh pita

Add spanakopita and stuffed grape leaves or grilled n' chilled vegetable crudité dressed with balsamic glaze and pesto sauce

Under the Sea Station

Shrimp cocktail, escabeche, jalapeno smoked fish dip, crabmeat artichoke dip with tri color tortilla, plantain chips and pita chips

Add Oysters and Caviar Display

Saladtini Station

Romaine, spinach, mixed greens with an assortment of candied nuts, vine ripened and delicious vegetables, bleu cheese, goat cheese, and feta crumbles. Including Tastebuds signature dressings; Caesar, passion fruit, and champagne vinaigrette and assorted basic dressings

Tokyo Station

Assorted California, Veggie, Spicy Tuna, Salmon Rolls Served inside-out with Sesame or Flying Fish Eggs, Seaweed Salad, Served with Wasabi, Ginger, Ponzu Sauce and Chop Sticks

Tastebuds Novelty Rolls

- Godzilla Roll- tuna, salmon, avocado, cucumber, covered with crispy onion strings
- Tastebuds Roll- grilled blackened shrimp, avocado, scallion covered with bacon crumbles
- Tuna sashimi- thinly sliced Ahi tuna with ponzu sauce, wasabi aioli, and spicy mayo

HOT STATIONS

Mashed Potato Martini Station

Whipped Yukon Gold Mashed Potatoes and Sweet Mashed Yams served in a martini glass with toppings to include: Snipped Chives, Apple Wood Smoked Bacon, Shaved Parmesan Cheese, Cheddar Cheese, Sour Cream, and Sautéed Mushrooms, Asparagus Tips, Black Pepper Butter, Crushed Pineapple, Brown Sugar, Mini Marshmallows and Candied Pecans

Pasta Station

Choice of Rotini, Tortellini and Penne with Marinara, Pesto Crema and Alfredo sauces, fresh vegetables, herb grilled chicken breast, EVOO, Parmesan cheese, crushed red pepper, Garlic Rolls & Italian Bread & Butter

Add Mini Meatballs

*Additional Chef Charge may apply

Carnivore Station

Choose Two: Roast Beef, Turkey, Ham, Corned Beef, or Pork Loin
Salmon, Filet Mignon, Glazed Duck Breast or Boneless leg of Lamb
Served with Mini Rolls and Condiments

*Additional Chef Charge

Oy Vey Station

Hot Corned Beef and Pastrami, Potato Knishes, Sweet and Sour Stuffed Cabbage, Fresh Rye Bread, with Kaiser Rolls, onion rolls, and kosher pickles

*Additional Chef Charge

Arabian Nights Station

Chicken Shawarma or Kabob, hummus, Israeli salad, Tzatziki, Pita, Tahini, and Saffron grilled Vegetables

Americana Station

Angus Beef sliders, Mini Hot Dogs on buns, Chicken Tenders, Mac and Fontina Cheese Bite, Kettle cut Potato Chips and condiments

Sombrero Station

Marinated Skirt Steak or Chicken with Sautéed Peppers and Onions, Guacamole, Queso Blanco, Ancho Mole, Tomatoes, Salsa, Sour Cream and hot Tortillas served with Mexican Rice

Hong Kong Station

Chicken marinated in our homemade Teriyaki sauce, mixed Oriental Vegetables, Fried Rice or Lo Mein, egg rolls, Pot stickers served with ponzu sauce

*Additional Chef Charge may apply

COCKTAIL PARTY DESSERT OPTIONS

Swarovski Dessert Station (choice of 5)

Passion Fruit Mousse, Tiramitini, Key Lime, Cheese Cake Bite, Chocolate Coconut Rum Crème Tart, Mini Cannoli, Assorted Cookies, Apple Caramel Tartlet, and Mascarpone Fruitinis
Add Assorted Truffles

Butler Passed Sweet Endings (choice of 5)

Any choices of the above items from Swarovski Dessert Station can be passed butler style with Mini Ice Cream Sandwich, Mini Ice Cream Cone, and Mini Smores

White China or Glass Dishes and Stainless Flatware are Included as Needed on All Menus