

Passed Hors d'Oeuvres

CHEESE

TRUFFLED GRILLED CHEESE
onion jam

HOUSEMADE RICOTTA CROSTINI
apricot jam

MARINATED FETA & HEIRLOOM TOMATO SKEWER

TARTLETS

ROASTED BEET
great hills blue cheese, walnuts

KALE & FETA

CAMEMBERT
roasted mushrooms, thyme

GOAT CHEESE
roasted pears, hazelnuts

SEAFOOD

AVOCADO TOAST
peekytoe crab

MARINATED MUSSEL
green chiles, smoked paprika

GRILLED FLORIDA SHRIMP
green sambal

FRIED OYSTER SANDWICH
buttermilk, hot sauce

SMOKED SALMON
crème fraîche, sesame crisp

YELLOWFIN TUNA TARTARE
pickled shiitake mushrooms, scallion, wonton crisp

LOCAL FISH CEVICHE
avocado, cilantro

MICHAEL
Schwartz
EVENTS

catering &
private parties

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SEAFOOD cont'd

LOCAL FISH TACO

cilantro, avocado, pickled onion, tomatillo salsa

SALT COD FRITTER

salsa verde, pickled fresno chiles

CHARRED OCTOPUS

smoked chile glaze, lime crema

MEAT

PORK TONATTO

pickled baby vegetables, capers

PORK RILLETTES CROSTINI

grain mustard, cornichon

CRISPY PORK BELLY

kimchi, crushed peanuts, cilantro

CHARRED VIETNAMESE PORK MEATBALL

green onion, ginger

PULLED PORK SANDWICH

carolina BBQ sauce, cabbage, potato bun

CUBAN SANDWICH

ham, pork, swiss, pickles, potato bun

FRITA BURGER

chorizo, crispy potatoes, potato bun

STEAK TARTARE

shaved black truffle, potato chip

SERRANO HAM

manchego, apricot jam

BEEF CARPACCIO

shaved black truffle, parmigiano

THE BURGER

secret sauce, american cheese, shredded lettuce, brioche

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MEAT cont'd

SHORT RIB & CARAMELIZED ONION PANINI
heirloom tomato jam

STEAK SANDWICH
horseradish crema, arugula, brioche

SHORT RIB TACO
cotija cheese, shaved red onion, pico de gallo, cilantro

CHICKEN LIVER TOAST
fig mostarda, brioche

CHICKEN & APPLE SALAD
brioche

MOROCCAN CHICKEN SKEWER
green chermoula

LOLLIPOP CHICKEN DRUMSTICK
agrodolce, rosemary crema

VEGETARIAN

HEIRLOOM TOMATO GAZPACHO
basil

WHITE GAZPACHO
smoked almonds

CLASSIC DEVILED EGG

EGGPLANT CAPONATA
basil, shaved parmigiano

AVOCADO CROSTINI
charred corn, cotija cheese

SPANISH TORTILLA
smoked chile aioli

MUSHROOM CROQUETTE
parsley sauce

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VEGETARIAN CONT'D

BUTTERNUT SQUASH FRITTER
arugula pesto

BANH MI
pickled vegetables, herbs

BLACK BEAN TAQUITO
avocado, cilantro

VEGAN

HUMMUS
roasted pepper, pumpkin seeds, pita crisps

COAL-ROASTED EGGPLANT
preserved meyer lemon, pita crisps

SUMMER ROLL
roasted mushrooms, peanut sauce

FALAFEL
tahini, pickled onions

VEGGIE BURGER
avocado, sprouts, gruyère, thousand island dressing, whole wheat bun

BAR SNACKS

CRISPY CHICKPEAS
curry, peanuts

HOUSEMADE CHEX MIX
crispy hominy, chile, lime

INDIAN STYLE PUFFED RICE
peanuts, cashews, fried curry leaf

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PREMIUM*

WARM GOUGÈRE

cave aged gruyère, shaved black truffles

LOBSTER ROLL

shaved celery, old bay aioli

OYSTERS ON THE 1/2 SHELL

classic mignonette

WARM KING CRAB

mustard butter

CAVIAR LATKES

crème fraîche, chives

MEAT ON STONE*

SKIRT STEAK

chimichurri

CHICKEN

agrodolce, fennel pollen

LAMB

harissa

SHRIMP

garlic-herb butter, grilled lemon

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