

# Passed Hors d'Oeuvres

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## 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

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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

**MICHAEL**  
*Schwartz*  
**EVENTS**

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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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