

Passed Hors d'Oeuvres

CHEESE

TRUFFLED GRILLED CHEESE
caramelized onions, tomato jam

HOUSEMADE RICOTTA CROSTINI
apricot jam

SAFFRON ARANCINI
fontina

STRACCIATELLA CROSTINI
basil pesto

WARM GOUGÈRE*
cave aged gruyère, shaved black truffles

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

CHILLED FLORIDA SHRIMP
green sambal

SHRIMP ON STONE*
garlic-herb butter, grilled lemon
served sizzling on a hot stone

SHRIMP TOAST "BANH MI"
pickled vegetables, torn herbs

MICHAEL
Schwartz
EVENTS

catering &
private parties

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SEAFOOD cont'd

OYSTERS ON THE 1/2 SHELL*
classic mignonette

FRIED OYSTER SANDWICH
buttermilk, hot sauce, cabbage slaw

SMOKED SALMON
crème fraîche, sesame crisp

YELLOWFIN TUNA TARTARE
pickled shiitake mushrooms, scallion, wonton crisp

LOCAL FISH CEVICHE
avocado, cilantro

LOBSTER ROLL*
shaved celery, old bay aioli

LOCAL FISH TACO
cilantro, avocado, pickled onion, tomatillo salsa

SALT COD FRITTER
salsa verde, pickled fresno chiles

CHARRED OCTOPUS
smoked chile glaze, lime crema

SOFT EGG CROSTINI
braised leeks, anchovy

WARM KING CRAB*
mustard butter

CAVIAR LATKES*
crème fraîche, chives

MEAT

PORK TONATTO
pickled baby vegetables, capers

PORK RILLETES CROSTINI
grain mustard, cornichon

SERRANO HAM
manchego, apricot jam

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MEAT cont'd

CRISPY PORK BELLY

kimchi, crushed peanuts, cilantro

CHARRED VIETNAMESE PORK MEATBALL

green onion, ginger

PULLED PORK SANDWICH

carolina BBQ sauce, cabbage, potato bun

MEATBALL IN SAUCE

piave vecchio

CUBAN SANDWICH

ham, pork, swiss, pickles, potato bun

FRITA BURGER

chorizo, crispy potatoes, potato bun

STEAK TARTARE

shaved black truffle, potato chip

BEEF CARPACCIO

shaved black truffle, parmigiano

THE BURGER

secret sauce, american cheese, shredded lettuce, brioche

SHORT RIB & CARAMELIZED ONION PANINI

heirloom tomato jam

SKIRT STEAK ON STONE*

chimichurri

served sizzling on a hot stone

LAMB ON STONE*

harissa

served sizzling on a hot stone

STEAK SANDWICH

horseradish crema, arugula, brioche

SHORT RIB TACO

cotija cheese, shaved red onion, pico de gallo, cilantro

CHICKEN LIVER TOAST

fig mostarda, brioche

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MEAT cont'd

CHICKEN & APPLE SALAD
brioche

MOROCCAN CHICKEN SKEWER
green chermoula

LOLLIPOP CHICKEN DRUMSTICK
agrodolce, rosemary crema

CHICKEN ON STONE*
agrodolce, fennel pollen
served sizzling on a hot stone

VEGETARIAN

HEIRLOOM TOMATO GAZPACHO
basil

WHITE GAZPACHO
smoked almonds

CLASSIC DEVILED EGG

CRISPY POLENTA
rosemary crema

STUFFED MUSHROOM
poblano chile, taleggio

AVOCADO CROSTINI
charred corn, cotija cheese

SPANISH TORTILLA
smoked chile aioli

MUSHROOM CROQUETTE
parsley sauce

BUTTERNUT SQUASH FRITTER
arugula pesto

BANH MI
pickled vegetables, herbs

BLACK BEAN TAQUITO
avocado, cilantro

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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

SWEET

CHOCOLATE CHUNK COOKIE

FUDGY WUDGY COOKIE

HOUSEMADE SNICKERS

HOUSEMADE NUTTER BUTTER

FILLED MINI DONUT

HOUSEMADE OREO

PEANUT BRITTLE

HOUSEMADE MARSHMALLOW

FRUIT GELÉE

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