

PASSED CANAPÉ SERVICE

DELUXE BITES	SIGNATURE BITES	FARM BITES (V)
OYSTERS & PEARLS Peconic Gold Oysters, Champagne Mignonette, Osetra Caviar	TRUFFLE ARANCINI Local Mushrooms, Pecorino di Fossa, Cacio E Pepe Foam	STUFFED SQUASH BLOSSOM Whipped Goat Cheese, Lemon Zest, Basil Aioli
CAVIAR & BLINI Buckwheat Blini, Crème Fraîche, Chive Blossoms, Osetra Caviar	FILET MIGNON CROSTINI Filet Mignon, Caramelized Shallot Mayo, Sourdough Toast	HEIRLOOM TOMATO CROSTINI Tomato Aioli, Basil Oil, Sourdough
DUCK TOT & CAVIAR Crispy Potato Tot, Crème Fraîche, Caviar	MINI POTATO LATKES Crispy Potato, Crème Fraîche, Lox, Chives	FORAGED CRUDITÉ CUPS Local Vegetables, Assorted Dips
MINI LOBSTER ROLL Brown Butter Poached Lobster, Yuzu Aioli, Toasted Brioche	MINI TUNA POKE BOWLS Yellowfin Tuna, Avocado, Sesame, Scallion, Nori Crisp	BABY ZUCCHINI LATKES Chives, Whipped Crème Fraîche
MINI LOBSTER TACO Champagne Poached Lobster, Citrus Aioli, Farm Herbs, Crisp Corn Shell	MINI REUBEN SANDWICH Corned Beef, Sauerkraut, Swiss, Thousand Island Dressing	FAVA FALAFEL FRITES Tahini Green Goddess Ranch
MINI BEEF WELLINGTON Filet Mignon, Mushroom Duxelles, Spinach, Puff Pastry, Bordelaise	BACON WRAPPED SCALLOPS Dayboat Scallops, Niman Ranch Bacon, Charred Lemon Aioli, Farm Herbs	ROASTED BEET TARTLET Goat Cheese Mousse, Candied Walnut, Thyme
FOIE GRAS TORCHON BITE Brioche Toast, Pickled Cherries, Aged Balsamic	MINI PHILLY CHEESESTEAK Dry-Aged Ribeye, Mornay, Mini Batard Bread	WILD MUSHROOM TARTLET Foraged Mushrooms, Shallot Confit, Truffle Aioli
LIL WAGYU SLIDERS Wagyu Patties, Comté Cheese, Pickles, Shallot Jam, Brioche Bun	MINI MAHI TACO Beer-Battered, Lime Crema, Mango-Chili Salsa	KALE CAESAR BITE Baby Kale Leaf, Parmesan Crisp, Caesar Dressing Pipette
COMTÉ & TRUFFLE GOUGÈRES Savory Profiterole, Comté, Truffles	PIGS IN A BLANKET Chistorra Sausage, Puff Pastry, Trio of Dips	HALLOUMI & ZUCCHINI SKEWER Dukkah, Meyer Lemon, Za'atar
A5 WAGYU BEEF TARTARE Japanese A5 Wagyu, Farm Egg Yolk, Pickled Shallot, Brioche Crisp	PEKING DUCK SPRING ROLL Duck Confit, Sweet Chili	CHARRED CORN FRITTER Smoked Tomato Chutney, Cilantro
CAVIAR DEVEILED EGGS Farm Egg, Crème Fraîche, Dill, Osetra Caviar	CROQUETAS DE JAMÓN Spanish Jamón & Béchamel, Piquillo Aioli	PAN CON TOMATE Local Tomatoes, Arbequina Olive Oil, Sea Salt
BLUEFIN TORO TARTARE Chopped Toro, Avocado Mousse, Tobanjan Aioli, Sesame Cone	CHICKEN SATAY SKEWER Local Organic Chicken, Satay Sauce, Peanut Crumble	ASPARAGUS FRITES Preserved Lemon, Green Garlic Aioli, Umami Powder

SIGNATURE BITES PRICING	DELUXE BITES PRICING
Choice of 4 items – \$55 per guest Choice of 6 items – \$70 per guest Choice of 8 items – \$85 per guest	Choice of 4 items – \$99 per guest Choice of 6 items – \$120 per guest Choice of 8 items – \$140 per guest
Additional canapé selections – +\$6 per guest (per item) Upgrade to a deluxe bite for +\$12 per item	Additional canapé selections – +\$12 per guest (per item)