WASHINGTON D.C.
STARRED JOURNEY
Tasteful Experience

HORS D'OEUVRES & DESSERTS

FIFTY HANDCRAFTED SELECTIONS

V VEGETARIAN | VG VEGAN | GF GLUTEN-FREE | CG CONTAINS GLUTEN | N NUTS

COLD HORS D'OEUVRES

SMOKED SALMON CROSTINI
Smoked salmon, dill cream cheese, capers and lemon zest on toasted baguette.
CG

CAPRESE SKEWERS
Cherry tomatoes, fresh mozzarella, basil and aged balsamic glaze.
V | GF

AHI TUNA TARTARE
Sesame-marinated tuna, avocado mousse, crispy wonton and citrus soy.
CG

BEEF CARPACCIO
Thinly sliced beef tenderloin, Parmesan, arugula and truffle oil.
GF

PROSCIUTTO-WRAPPED MELON
Sweet cantaloupe wrapped in Italian prosciutto with basil and balsamic.
GF

CUCUMBER & WHIPPED FETA BITES
English cucumber, whipped feta, fresh dill and pomegranate.
V | GF

MEDITERRANEAN HUMMUS TARTLETS
Chickpea hummus, roasted peppers and microgreens in pastry shells.
V | CG

SHRIMP COCKTAIL SHOOTERS
Chilled jumbo shrimp, house cocktail sauce, lemon and fresh herbs.
GF

BURRATA & TOMATO BRUSCHETTA
Creamy burrata, heirloom tomatoes and basil pesto on sourdough.
V | CG

TRUFFLED DEVILED EGGS
Creamy deviled eggs with black truffle, chives and smoked paprika.
V | GF

OLIVE TAPENADE CROSTINI
Kalamata olive and caper tapenade on artisan toast with peppers.
VG | CG

MINI ENGLISH TEA SANDWICHES
Cucumber and cream cheese, egg salad, and smoked salmon varieties.
CG

VEGETARIAN & VEGAN HOT HORS D'OEUVRES

WILD MUSHROOM ARANCINI
Crispy risotto bites, wild mushrooms, Parmesan and truffle aioli.
V | CG

SPINACH & FETA SPANAKOPITA
Golden phyllo triangles filled with spinach, feta and herbs.
V | CG

BRIE & FIG PUFF PASTRY
Buttery puff pastry with warm brie, fig preserves and thyme.
V | CG

MINI VEGETABLE SAMOSAS
Spiced potato and pea pastries served with tamarind chutney.
VG | CG

TRUFFLE PARMESAN FRIES
Shoestring fries with Parmesan, truffle oil and parsley, served in cones.
V

STUFFED BABY MUSHROOMS
Roasted cremini mushrooms filled with spinach, garlic and Parmesan.
V | GF

CRISPY POLENTA BITES
Golden polenta squares with wild mushroom ragout and herbs.
VG | GF

MINI EGGPLANT PARMESAN
Breaded eggplant, San Marzano tomatoes, mozzarella and basil.
V | CG

CRISPY CAULIFLOWER BITES
Lightly battered cauliflower with sweet chili glaze and scallions.
VG | CG

ROASTED SWEET POTATO ROUNDS
Caramelized sweet potato, avocado mousse and toasted pumpkin seeds.
VG | GF

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MEAT & POULTRY HORS D'OEUVRES

MINI BEEF WELLINGTON
Tender beef filet, mushroom duxelles and golden puff pastry.
CG

STEAK DIANE CROSTINI
Seared beef tenderloin, brandy-mushroom Diane sauce and baguette.
CG

FILET MIGNON SKEWERS
Grilled beef tenderloin bites with rosemary and red wine reduction.
GF

MINI GOURMET BEEF SLIDERS
Prime beef, aged cheddar and caramelized onions on brioche buns.
CG

LAMB LOLLIPOPS
Herb-crusted lamb chops with rosemary jus and mint gremolata.
GF

CHICKEN SATAY SKEWERS
Marinated grilled chicken with Thai-style peanut sauce.
N

CHICKEN & WAFFLE BITES
Crispy buttermilk chicken, miniature waffles and maple glaze.
CG

DUCK CONFIT TARTLETS
Slow-cooked duck, caramelized onions and cherry reduction in pastry.
CG

MINI CHICKEN QUESADILLAS
Griddled tortilla with seasoned chicken, melted cheese and chipotle crema.
CG

SEAFOOD HORS D'OEUVRES

MINI MARYLAND CRAB CAKES
Jumbo lump crab meat with delicate seasoning and lemon remoulade.
CG

COCONUT SHRIMP
Crispy coconut-crusted shrimp with orange marmalade dipping sauce.
CG

LOBSTER MAC & CHEESE BITES
Creamy lobster and five-cheese macaroni, breaded and fried golden.
CG

SEARED SCALLOPS
Pan-seared scallops, cauliflower purée and citrus beurre blanc.
GF

CRAB RANGOON
Crispy wontons filled with lump crab, cream cheese and Asian spices.
CG

CRISPY CALAMARI CONES
Lightly fried calamari, lemon zest, parsley and house aioli.
CG

SALMON TERIYAKI SKEWERS
Glazed Atlantic salmon bites with sesame seeds and scallions.

LOBSTER SALAD TARTLETS
Chilled lobster with lemon-herb dressing in buttery pastry shells.
CG

CAVIAR BLINIS
Mini buckwheat blinis, crème fraîche, premium caviar and chives.
CG

THE SWEET FINALE

CRÊPE BALLON ROUGE
Signature French crêpes in caramelized orange sauce with live flambé service.
V | CG

MINI NEW YORK CHEESECAKES
Creamy vanilla cheesecake bites with seasonal berry compote.
V | CG

CHOCOLATE-DIPPED STRAWBERRIES
Fresh strawberries dipped in Belgian dark and white chocolate.
V | GF

FRENCH MACARONS
Delicate almond macarons with pistachio, raspberry, vanilla and chocolate.
V | N

MINI CHOCOLATE ÉCLAIRS
Choux pastry filled with vanilla cream and chocolate glaze.
V | CG

MINI FRUIT TARTLETS
Buttery pastry shells with vanilla custard and seasonal fruit.
V | CG

TIRAMISU DESSERT CUPS
Espresso-soaked sponge, mascarpone cream, cocoa and chocolate.
V | CG

CHOCOLATE TRUFFLE BROWNIE BITES
Dark chocolate brownies with silky ganache and golden accents.
V | CG

ASSORTED FRENCH PETIT FOURS
Mini layered cakes in lemon, chocolate, raspberry and vanilla.
V | CG

VEGAN CHOCOLATE MOUSSE CUPS
Silky dark chocolate mousse with coconut cream and raspberries.
VG | GF

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