

inGenious Elegance Cuisines

"Looking Forward to serving you!"

1. *Savory*

- a. *Parmesan shortbreads w/ tapenade & goat cheese creme.....26 per dozen*
 - b. *Pate Choux stuffed with Foie Gras Mousse & Lingonberry Jam....84.5 per dozen*
 - c. *Prosciutto over Quince, Apple Crisp & Micros..... 32.5*
 - d. *Parmesan shortbreads w/micro arugula tomato jam, balsamic glaze..... 26 per dozen*
 - e. *Cheese Gougeres..... 32.5 per Dozen*
 - f. *Buffalo chicken w/ coriander crema.....45.5 per dozen*
 - g. *Dayum Son Chicken poppers..... 45.5 per dozen*
 - h. *Seared wagyu | Fried Potato Coin tossed in Fine Herbs | Fried Caper Aioli..75 per dozen*
 - i. *Bacon wrapped Filet bites w/ calypso spice.....71.5 per dozen*
 - j. *Beef tenderloin horseradish on a crostini w/ 24k edible gold..... 84.5 per dozen*
 - k. *Sun-dried Dates & pancetta bacon jam Balsamic Glaze, & Brie ...32.5 per dozen*
 - l. *Beef satay w/ cashew smoked soy puree & wasabi aioli 58 per dozen*
 - m. *House 5 Spice Braised Pork Belly & Black garlic puree..... 45.5 per dozen*
 - n. *Mini Mojo carnitas tacos w/ Pineapple salsa.....45.5 per dozen*
(Amount Requirement 4 Dozen)
 - o. *Phyllo cups with rosemary goat cheese creme & fresh pomegranate (seasonal).....35.5 per dozen*
 - p. *Stuffed mini peppers with Charred corn, goat cheese and bacon.....32.5 per Dozen*
 - q. *Goat's cheesecake with red onion jam..... 58.5 per dozen*
 - r. *Pappadums w/ creamy chicken tikka & Garlic Compressed Cucumbers 28.6 per dozen*
 - s. *Chicken Empanadas w/ guava spread..... 45.5 per dozen*
 - t. *Beef Empanadas w/ Chimichurri..... 45.5 per dozen*
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2. *Seafood Options*

- a. *Mini crab cakes with Lobster sauce..... 71.5 per dozen*
- b. *Peruvian ceviche shots..... 45.5 per dozen*
- c. *Shrimp Cocktail with candied lemon zest shots..... 45.5 per dozen*
- d. *Tuna poke..... 45.5 per dozen*
- e. *Fresh crab w/ avocado & lemon salad on a crostini 71.5 per dozen*
- f. *Citrus brined wrapped scallops w/char red pepper gastrique....58.5 per dozen*
- g. *Cucumber barquettes w/ smoked salmon, and pickled ginger..... 32.5 per dozen*
- h. *Oysters on the half shell... (Ask for our list of available oysters, shucked fresh on-site)*
- i. *Seafood Tower- 1dz-Cocktail shrimp, 1dz -Local Lobster tails, 2 dz -Oysters includes mignonette, cocktail sauce, fresh horseradish, tabasco, drawn butter and lemon wedges.....Market price per tower set 3-6 persons (upgrades available!)*

3. *Vegan(v) /Vegetarian*

- a. *Mushroom Duxelle toast w/ Chive Crème Fraiche 32.5 per dozen*
- b. *(v)Kofta w/ tomato coconut curry.....32.5 per dozen*
- c. *(v)Citrus avocado crostini 20 per dozen*
- d. *(v) Mushrooms and caramelized onions with vegan feta crostini.....*
- e. *Roasted pepper, vegan cheese, and Pesto spread..... 32 per dz*
- f. *Lingonberry Goat Cheese spread, micro crostini 26 per dozen*
- g. *Balsamic Blackberry jam over a brown butter crostini... 32.5 per dozen*
- h. *Mascarpone Arancini's w/ Preserved Lemon.....32.5 per dozen*
- i. *Mini caprese toast /balsamic glaze.....32.5 per dozen*
- j. *(v)Mini Guajillo tacos w/ cucumber salsa.....32.5 per dozen*

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- k. Ricotta crostinis w/ Fig jam, Honey, and micro purple basil.....35 per dozen*
- l. Polenta Bites with Caramelized Maitake Mushrooms and shaved Parmesan45.5 per dozen*
- m. Simple Veggie Platter, one homemade dip, 4-7 Vegetables 45.5 per Platter*

4. Hearty Options

- a. Mini Cuban sliders.....45 per dozen*
- b. Bourbon Ham, Havarti, and Black Garlic Aioli Slides..... 45.5 per dz*
- c. Nashville Hot Chicken, curtido, Alabama white bbq sauce Sliders..... 45.5 per dz*
- d. Smoked Chicken Sliders, Pickled cabbage Campfire aioli.....45.5 per dz*
- e. Sous Vide Ribeye Sliders w/ Cave Aged Gruyère Cheese & Bordelaise.....71.5 per dz*
- f. Filet Sliders w/ Caramelized onion aioli & crispy onion strings ... 71.5 per dz*
(Min 2dz Required)

5. Best Served Butler Passed

- a. Siberian Caviar creme fraiche on mini bilinis..... 65 per dz*
- b. Smoked Salmon Blinis & caviar..... 65 per dz*
- c. Arancini with a Chile tomato jam..... 45.5 per dz*
- d. Lamb Lollipops..... 75 per dz*

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1. *Grazing Boards, Platters, & Tables*

a. *Grazing Table- This option fills in about the size of a one or two 6 ft banquet table.*

Serves 50 guests..... 300

Serves 100 guests.....550

b. *Cheese Board- hand-picked cheeses range from an assortment of countries across the world; with goat, sheep, and cow milk options, to be accompanied by crisps & crackers, spreads, jams, and local honey*

Serves 5-10 guests..... 75 per board

Serves 15-20 guests.....150 per board

c. *Charcuterie Board- Bresaola, prosciutto, Soppressata, chorizo, assorted aged cheeses, compotes, assorted toasted nuts, fruit.....*

Serves 8-10 guests.....75 per board

Serves 20-25 guests.....150 per board

d. *Fruit Board-Season's Freshest Selection of Fruits, includes fruits that can be dried, freeze-dried, and dipped in chocolate*

Serves 8-10 guests.....75 per board

Serves 20-25 guests.....150 per board

e. *Delectable Proteins Platter-aged meats options such as bresaola, prosciutto, soppressata, chorizo, salami, kielbasa , assorted sausages, pepperoni, accompanied by nuts, toasts, spreads, crisps & crackers*

Serves 8-10 guests.....75 per board

Serves 20-25 guests.....150 per board

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*f. **Elevated Vegetable Platter- a colorful array of tender root and ground-grown vegetables served w/ homemade ranch and/or Garlic Hummus, accompanied by stuffed mini peppers with Charred corn, goat cheese. (add Bacon to your peppers for free! Please inquire!)***

Serves 8-10 guests.....75 per board

Serves 20-25 guests.....150 per board

Elevated Mini Desserts

- 1. **Lavender mini tarts: Vanilla tart filled with blackberry/ lavender curd decorated with edible flowers\$41.00 per dozen***
- 2. **Piña colada cheesecake bites: Graham cracker crispy crust topped with a creamy piña colada mousse..... \$33.80 per dozen***
- 3. **Key lime mini tart: Sable Breton shell filled with refreshing key lime curd and meringue.....\$39.00 per dozen***
- 4. **Mango mousse on chocolate cones: Mini chocolate cones filled with mango mousse and mango passion fruit coulis.....\$46.80 per dozen***
- 5. **Profiteroles: Pate choux filled with praline flavored cream.... \$36.40 per dz***
- 6. **Puff pastry puffs filled with almond cream mousse and raspberries.....\$41.60 per dz***

******* See Petit Four list for more desserts!*******