

Blue Plate/Buyout Event Space – Passed Hors d' Oeuvres Reception

Passed Hors d' Oeuvres

Sope with Braised Chicken

Mini Sope Topped with Braised Chicken, Mole, Shaved Radish and Cilantro Crema

Mini Cheeseburger Slider

Beef Cheeseburger on Mini Sesame Seed Bun with Cheddar, Ketchup, Mustard and Dill Pickle Slice

BBQ Duck Tostada

Crispy Corn Tostada Topped with BBQ Duck Confit, Cranberry and Sweet Potato Salsa and Pecan Brittle

Free Form Maki

Colorful Soy Paper Filled with Rock Shrimp, Sushi Rice and Togarashi Aioli, Served with Sweet Chili Sauce

Mini Thai Crab Cake

Bite Sized Crab Cake Flavored with Lemongrass and Topped with Sriracha Chili Aioli and Thai Basil

Portobella Carpaccio

Crispy Potato Wafer Topped with Portobella Mushroom Carpaccio, Shaved Red Radish, Arugula and White Truffle Oil

Mac & Cheese Cups

Traditional Cheddar Cheese Macaroni and Cheese Served in Mini Parmesan Baskets, Garnished with Fresh Chives

Mozzarella Stack with Crispy Basil on Pesto Crostini

Fresh Mozzarella Round Topped with Roasted Tomato Compote and Crispy Basil Leaves on a Pesto Crostini

Based on 6 pieces a person

\$75++

(Includes Menu, Bar Package, Staffing, Linen, and Equipment)

Blue Plate/Buyout Event Space – Buffet Hors d' Oeuvres Stations

\$140++

(Includes Menu, Bar Package, Staffing, Linen, and Equipment)

Wrigley Station

Beef Burger Slider

Beef Burger on Soft Sesame Bun with Caramelized Onions, Ketchup, Mustard and Dill Pickle Slice

Chicken Milanese Slider

Tender Breaded Chicken Cutlet on Salted Square Ciabatta Roll with Baby Arugula, Oven Dried Tomatoes and Pesto Aioli

Portabello Mushroom Slider

Balsamic Marinated Portabello Mushroom Grilled and Topped with Goat Cheese and Roasted Red Peppers on a Tomato Focaccia Roll

White Truffle Potato Chips in Cones

Crispy Fried Yukon Gold Potato Chips Drizzled with White Truffle Oil

Italian Station

Fig and Prosciutto Flatbread

Shaved Prosciutto with Fig Jam, Baby Arugula and Fresh Mozzarella Baked Golden Brown on Flatbread Dough

Pesto and Brie Flatbread

Crispy Flatbread Dough Topped with Triple Cream Brie Cheese, Basil Pesto and Toasted Pine Nuts

Truffled Pecorino Gnocchi

Potato Gnocchi Pillows Tossed with Parmesan Cream and White Truffle Oil, Garnished with Roasted Tomato and Fennel Fondue and Pecorino Tuile

Asparagus and Tear Drop Salad

Green Asparagus Tips Tossed with Shallot Vinaigrette, Red Tear Drop Tomatoes, Fresh Oregano Leaves and Sea Salt

Chicken Vesuvio Skewer

Wood Grilled Chicken, Roasted Red Potatoes and Artichoke Hearts Marinated with Fresh Lemon and Garlic

Garlic Bread

Crusty Italian Bread Baked with Creamy Butter, Garlic, Fresh Herbs and Parmesan Cheese

Asian Station

Bahn Mi

Crusty Mini French Baguette with Citrus Cured Pulled Pork, Pork Pate, Lemongrass Aioli, Pickled Daikon, Carrot and Jalapeno

Golden Crab Rangoon

Crispy Golden Fried Wonton Skin Filled with King Crab, Water Chestnuts, Green Onions and Cream Cheese

Chap Chae

Glass Noodles, Julienned Vegetables, Wok Scrambled Eggs and Shitakie Mushrooms Tossed in a Sesame and Soy Dressing

Mini Vegetable Eggroll

Crispy Eggroll Skin Rolled with Sesame and Soy Crispy Asian Inspired Vegetables

Pan Fried Vegetable Potsticker

Chinese Dumpling Filled with Asian Inspired Vegetables, Soy Sauce and Sesame Oil, Pan Fried

Steamed BBQ Pork Bao Bun

Steamed Bao Bun Filled with Sweet BBQ Pork Served with Citrus and Scallion Hoisin

Assorted Asian Condiments

Soy Garlic Dipping Sauce, Sweet Thai Chili Sauce, Spicy Sambal Chili Sauce, Hot Chinese Mustard, Gluten Free Soy Sauce

Passed Sweets

Chocolate and Hazelnut Cheesecake

Mini Chocolate Cheesecake with Nutella Center, Garnished with Candied Hazelnuts.

Flourless Chocolate Cake Bite (Gluten Free)

Mini Cake Garnished with Fresh Raspberries and Whipped Cream

Bacon-Butterscotch Donut Holes

Baked Donut Holes Dipped in Butterscotch Glaze and Rolled in Bacon Bits.

Mini Seasonal Fruit Tart

Shortbread Tart Shell Filled with Vanilla Pastry Cream and Topped with Seasonal Fruits

Intelligentsia Regular and Decaffeinated Coffee & Tea Service Upon Request
Served with Individual Cream, Sugar and Sweetener

