



AT THE TIME NEW YORK HOTEL

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## Hors D' Oeuvres

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SELECTION OF 4 TOTAL

1st hour - \$30 · 2nd hour - \$28 · 3rd hour - \$26

#### Cold Savory

- “Beet” tartare, pickled mustard seeds and chervil
- Crab salad with truffle vinaigrette
- Deviled eggs with old bay spice
- Foie gras mousse, cocoa nibs, brioche
- Tuna tartare, radish and cucumber cup
- Smoked salmon and cream cheese toasts
- Lobster salad, orange vinaigrette, baby fennel
- Quinoa salad, yogurt, lettuce cups
- Chilled oysters and mignonette
- Shrimp cocktail with horseradish cocktail sauce

#### Hot Savory

- Tarte flambee flatbread
- Turkey and zucchini meatballs with cucumber yogurt
- Mini cocktail chorizo links
- Lamb chops a la Plancha with olive tapenade
- Fried arancini risotto balls with spicy tomato sauce
- Beef sliders with cheddar cheese
- Vegetarian portabello sliders
- Crispy salt and pepper chicken
- Speck ham wrapped dates with macrona almond
- Truffle grilled cheese
- Roasted steak with salsa verde

#### Sweet Savory

*Outsourced from Baked - Additional \$8 Per Person*

- Assorted flavored marshmallow
- Assorted brownies
- Chocolate chunk Biscotti
- Assorted cupcake
- Assorted cookies

### Reception Extras

*Stations & Platters*

*Large Platters Priced for Approximately 10 People or More*

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|--------------------------------------------------------------------------------------------------|-------|
| • Cudités Platter: seasoned vegetables and dip                                                   | \$95  |
| • Raw Bar: Oysters, ceviche, tartare, and shrimp cocktail                                        | \$160 |
| • Charcuterie Board: Sliced meats, pate, grilled bread, pickles and olives                       | \$160 |
| • Cheese Platter: Artisanal cow, goat, sheep’s milk cheeses with sliced bread                    | \$125 |
| • Antipasto Platter: Olives, parmesan, roasted fennel, eggplant caponata, and roasted red pepper | \$150 |
| • Mediterranean Board: Hummus, tzatziki, babaganoush olives, pita chips, and crudité             | \$125 |
| • Carving Station: Roast beef sirloin, bread rolls, pickles, horseradish cream, and mustard      | \$175 |