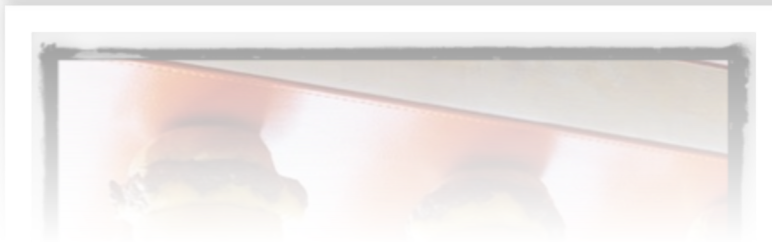


FOOD FIRST EVENTS & CATERING CO.

COCKTAIL RECEPTION MENU

WE PUT THE FOOD FIRST IN ALL OF YOUR EVENTS!



BITE SIZE HORS D'OEUVRES

Selections of 6 starting at \$35+ pp depending on selection (minimum order 25 guests)
(available stationary or tray passed)

FROM THE EARTH

Spring Pea & Mint Tart | ricotta, pea tendrils, lemon zest
Wild Mushroom Arancini | truffle aioli, pecorino air
Avocado & Green Pea Ceviche | purple corn chips, lime zest, smoked sea salt, micro cilantro
Caramelized Leek & Chevre Mini Quiche | thyme infused honey, aged balsamic reduction
Pea & Ricotta Crostini | mint, lemon zest, extra virgin olive oil
Roasted Beetroot Hummus | crispy chickpeas, dill oil, pita bread
Radish & Butter crostini | French radishes, sea salt butter, microgreens
Spinach & Feta Spanakopita | cucumber relish
Roasted Garlic & White Bean Purée | toasted crostini, olive tapenade
Stuffed Endives | herbed goat cheese, candied walnuts, orange segments
Asparagus Tips in Phyllo | wrapped with prosciutto, lemon aioli dip
Mini Mushroom & Gruyère Quiches | wild mushrooms, thyme
BBO Pulled Mushroom Sliders | oyster mushrooms, mini buns, slaw
Zucchini & Feta Fritters | lemon-tahini sauce, fresh dill
Roasted Tomato & Pesto Puff Pastry Stars | garnished with micro basil
Mini Avocado Toasts | multigrain bread, radish, sprouts, sesame seeds
Stuffed Cherry Peppers | herbed goat cheese, toasted pine nuts, balsamic reduction
Pea & Herb Frittata Squares | crème fraîche and pink peppercorn

LAND & AIR

Herb-Crusted Lamb Lollipops | mint pesto, pea purée (supplement)
Mini Herbed Chicken Tarts | phyllo, feta, roasted red peppers
Rosemary Beef Skewers | horseradish crème, watercress
Pork Tenderloin Medallions | apple chutney, cider reduction
Lemon-Thyme Chicken Skewers | greek yogurt, cucumber
Lamb Meatballs | lemon-tahini sauce, pomegranate
Duck Breast Canapés | cherry compote, microgreens
Organic Bison Slider | blackberry ketchup, brie, arugula
Cornish Game Hen Taco | mango salsa, cilantro-lime cream
Chicken Saltimbocca Bites | sage, prosciutto, marsala sauce
Duck Confit Puff Pastry | orange glaze, pistachio
Lamb Sausage & Fennel Puff | romesco sauce
Beef Cheek Croquette | horseradish aioli, pickled red onion
Pistachio-Crusted Lamb Bites | yogurt dipping sauce
Duck Rillettes Toast | fig chutney, micro arugula
Beef Tenderloin Carpaccio | aioli, parmesan, caperberries (supplement)
Chicken & Hen of the Woods Mushroom Skewers | madeira cream sauce
Pork Rillettes on Crostini | apple butter, thyme
Mini Roast Beef Yorkshire Puddings | horseradish cream

UNDER THE SEA

Mini Seabass Tacos | fennel slaw, citrus aioli
Spicy Tuna on Crispy Sushi Rice | yuzu aioli, micro shiso
Mango-Glazed Shrimp Skewers | toasted coconut, lime
Lobster Roll Bites | chive mayo, brioche, pickled cucumber (supplement)
Crab Stuffed Baby Portobello | crab imperial, old bay

FOOD FIRST EVENTS

&

Catering Co.

P 818 538 9069 | events@foodfirstevents.com

Menu is subject to availability
Administration fees, venue fees, tax &
service charge is additional

Deconstructed Lobster Bisque | tarragon foam, chervil, mini puff pastry (supplement)
Yellowtail Sashimi Spoons | jalapeño, ponzu, cilantro oil
Mini Caviar Pancakes | sour cream, dill, red onion (supplement)
Smoked Salmon Rosettes | pumpernickel, lemon crème fraîche, caper berries
Crab Cake Poppers | lime beurre blanc, corn relish
Scallop Ceviche in Citrus | blood orange, avocado, red onion
Mini Clam Chowder | thyme, smoked bacon, sourdough crouton
Butter Poached King Crab | herbed butter, garlic chips (supplement)
Squid Ink Arancini | calamari, lemon aioli
Grilled Crispy Octopus | olive oil, lemon, paprika
Miniature Seafood Paella Bites | saffron rice, peas, peppers
Chilled Shrimp Gazpacho Shooters | cucumber, bell pepper, cilantro
Miso-Glazed Cod Bites | pickled ginger, daikon radish
Lobster & Corn Fritters | old bay aioli



FOOD DISPLAYS & STATIONS

CHEESE & CHARCUTTERIE STATION

starting at \$22 pp depending on selection (minimum order 25 guests)

chefs selection of the following:

assorted meats and cheese, with fresh and dried fruit, breads and crackers, walnut-fig tapenade, mustards and assorted nuts

CHILLED SEAFOOD BAR

starting at \$50 pp depending on selection (minimum order 25 guests)

prawn ceviche – main lobster– tuna poke – oysters with mignonette – clams on the half shell – house cured salmon – traditional accompaniments

FARMERS MARKET MEZZE

starting at \$25+ pp depending on selection (minimum order 25 guests)

spicy feta-labne dip – faro tabbouleh - roasted pepper & walnut muhammara – fava bean hummus – preserved lemon eggplant – marinated baby heirloom tomatoes on avocado toast – marinated olives – variety of rustic breads

MINI TART STATION

starting at \$30+ pp depending on selection (minimum order 25 guests)

Delicate pastry tarts filled with a variety of gourmet combinations: caramelized onion and goat cheese with thyme - smoked salmon with crème fraîche and dill – roasted beet with walnut and blue cheese – pear with gorgonzola and prosciutto – wild mushroom and Leek Tart – roasted red pepper and Feta Tart

GOURMET SLIDER STATION

starting at \$40+ pp depending on selection (minimum order 25 guests)

Wagyu beef with truffle aioli and crispy shallots – Lamb with mint pesto and feta crumble – pulled pork with apple slaw – Crispy buttermilk fried chicken, coleslaw, spicy pickles, honey-mustard sauce. Served miniature brioche buns

CROSTINI BAR

starting at \$30+ pp depending on selection (minimum order 25 guests)

Fresh baked rosemary focaccia topped with : heirloom tomato and basil chiffonade – wild mushroom and thyme confit – whipped ricotta with lemon zest and honey – duck rilette with cornichon – Roasted Pear and Gorgonzola Crostini, aged balsamic glaze, toasted walnut pieces

TAPAS BAR

starting at \$35+ pp depending on selection (minimum order 25 guests)

Chorizo-stuffed Padrón peppers – Manchego cheese and quince on mini toasts – Olive oil-poached shrimp with garlic and chili threads – Patatas bravas with aioli and smoked paprika – Iberico Ham and Melon Skewers, reduction of Pedro Ximenez sherry. Spanish Tortilla Bites with Romesco

ANTIPASTA SKEWER BAR

starting at \$30+ pp depending on selection (minimum order 25 guests)

Mozzarella, cherry tomato, and basil with balsamic reduction – Prosciutto-wrapped melon with mint – Marinated artichoke, roasted pepper, and olive – Tortellini with sun-dried tomato pesto – Grilled zucchini, ricotta salata, arugula, lemon

SUSHI & SASHIMI BAR

starting at \$55+ pp depending on selection (minimum order 25 guests)

Assorted Nigiri, Yellowtail with jalapeño and ponzu – tuna with avocado cream and sesame seed – salmon with yuzu gel and shiso leaf – octopus with smoked paprika aioli – scallop with lemon truffle dressing chives – sea bass, miso glaze, pickled radish

*please note the estimated prices are for a party of 200+ guests