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## Passed hors d'oeuvre

### Meat

- ◇ Arancini Crispy fried Saffron Rice Balls stuffed with Ragu, topped with Arrabiata Aioli
- ◇ Breakfast Sausage Wan Tans with Dijon Mustard Aioli
- ◇ Confit Egg Yolk on Parmesan Cheese Cream topped with crispy Bacon and Rosemary
- ◇ Crostini Niri Chicken Pate with Capers and Lavender on toasted Italian Sour Dough Bread
- ◇ Cured Fillet Mignon with Marinated Root Vegetables and Bacon Mayonnaise
- ◇ Duck Bratwurst on toasted Sour Dough Bread with Bavarian Style Sweet Mustard Aioli
- ◇ Spiedini di Melone Prosciutto skewered with Melon Balls
- ◇ Veal Meat Balls with Capers and sun-dried Tomato Pesto

### Fish and Seafood

- ◇ Grilled Scallops, on crispy toasted Herb Baguette and Yuzu Mayo
- ◇ In Lemon Oil confit Prawns with Foie Gras Dust, Melon Gazpacho and crispy fried Capers
- ◇ Lobster Beignets with Balsamic glazed Pearl Onions and Lemon-Thyme Mayonnaise
- ◇ Mini Poke Taco, Avocado Cream and Mango Salad
- ◇ Mini Potato Pan Cakes with smoked Salmon, Red Wine Pickled Onions, Capers, Dill - Lemon Sour Cream
- ◇ Mini Spicy Salmon Taco with Mangoes, Scallion and Habanero
- ◇ Oysters with pickled cucumber, ginger and gin
- ◇ Oysters with pickled tomatoes and basil aioli
- ◇ Tangy Poke Tuna in crispy Taco with Avocado Cream and Sesame Seeds



- ◇ Salmon Crostini Honey smoked Salmon Pate, Scallions, Dill, crispy fried Salmon Chicharron on toasted French Baguette
- ◇ Salmon tartare. Wild caught Salmon Tatar on sweet pickled Cucumber and Salmon Chicharron
- ◇ White Cabbage Ravioli with smoked Oyster and glazed Onions
- ◇ Wild caught Salmon Tatar with Capers, Salmon Chicharron, Mustard Aioli on Toast Rounds
- ◇ Smoked Trout Salad Bite in a pickled Cucumber and Salmon Caviar
- ◇ Spicy Tuna on crispy fried Rice and spicy Dragon Mayo and Sesame Seeds
- ◇ Sushi Petit Four with Tuna in Yuzu, Wasabi - Sour Cream, Cucumber, Avocado and Nori

#### Garden

- ◇ Red Beet Tartare on Goat Cheese Cake and toasted Hazelnuts
- ◇ Mushroom Bite. Mushroom Caps stuffed with Gorgonzola Cheese and caramelized Onions
- ◇ Wild Mushroom Choux Buns with Parmesan Cheese
- ◇ Mini Empanada stuffed with Oven roasted Garden Vegetables with Garlic Oil and Goat Cheese
- ◇ Potato choux with whipped Ricotta Cream, and caramelized Onions
- ◇ Blue cheese Gougeres with Green Pepper and Raspberry
  
- ◇ Bruschetta Margherita San-Marzano Tomatoes with Mozzarella, Basil Crème and cracked Black Pepper on toasted Italian Sour Dough Bread
- ◇ English Cheddar Cheese Beignets with Sesame Dressing
- ◇ Cucumber Cup. One Bite Size Cucumber Cups filled with Beet Hummus and black Sesame Seeds
- ◇ Crispy fried Wan Tans filled with Wild Mushrooms cooked in Madeira Wine and Truffle Aioli
- ◇ Eggplant Bites, Sliced and pan-fried Eggplant filled and rolled with Goat Cheese, sun-dried Tomatoes, Thyme, Parsley and Garlic
- ◇ Goat Cheese Bite with Red Beet Gel and Figs



- ◇ In Panko-Herb breaded Mozzarella Balls with Tomato Aio
- ◇ Mini Potatoes baked in Sea Salt stuffed with Blue Cheese Cream and Chives
- ◇ Samosas filled with Potatoes, Peas, Onion, Ginger, Coriander and Cumin served with Mango Chutney and Cilantro - Mint Chutney
- ◇ Jalepeno Corn Fritters served with Cilantro Lime Sauce and Sour Cream
- ◇ Vegan Akami Sushi with marinated Bell Pepper and pickled Ginger
- ◇ Watermelon Bite. Watermelon Cube with Feta Cheese Cream
- ◇ Cream Cheese Bite on Pumpnickel topped with in Apple Cider pickled Cucumbe

### Served In A Glass

- ◇ Lamb Meat Ball on Tomato Salad with Arugula, Rosemary - Garlic Sour Dressing served in a Glass
- ◇ Sautéed Calamari, Clams, Mussels and Shrimp with Garlic and Herbs on Tomato Cucumber Salad with Lemon Vinaigrette served in a Glass
- ◇ Scallop Tartare with Lime, Cucumber, Puffed Rice and Honey-Miso-Black Truffle Vinaigrette and Arugula served in a glass
- ◇ Grilled Asparagus with Raspberry-Ginger Hollandaise with Turkey Breast and Spring Lettuce with Raspberry Vinaigrette

### Finger Food Deluxe

- ◇ Foie Gras Truffles with Porcini and Cocoa Dust
- ◇ Lobster - Potato Petit Fours with Champagne Yello
- ◇ Apple Risotto in Apple Skin Cannoli
- ◇ Choux Bite with Foie Grass Pate and Grapes and Pinot Noir Jam
- ◇ Smoked Beef Steak Tartare with a touch of Single Malt Whisky, Scallions, Quail Egg on toasted Crostini



- ◇ Taco a l' Orange. Roasted Duck in crispy Taco with Red Cabbage and Orange-Chili Aioli
- ◇ Torched Brie Cheese with Honey Caviar and Lavender
- ◇ Veal Tartare with Figs, Hazelnuts and Anchovy Butter
- ◇ Wasabi Macaron with Yuzu Salmon (We can personalize this Macaron with logos or messages)
- ◇ Wagyu Nigiri, torched A5 grade Wagyu Steak, marinade in Soy Sauce, Honey and Black Garlic, thin sliced and served with Black Truffle Rice, Wasabi Mayo
- ◇ Short Rib Slider with Merlot Aioli and Crispy Shallots

#### Bites and Drinks

- ◇ Lobster Taco pouched Lobster with Key Lime Aioli, touch of Cayenne Pepper and Scallion with little Margaritas
- ◇ Tiger Shrimp on Celery Tomato Salad with Bloody Mary Aioli
- ◇ Blinis with Caviar and Crème Fraich and Vodka
- ◇ Fried Mussel with Black Garlic Aioli and Bloody Mary
- ◇ Fried Chicken with Tomato Tatar and Coke
- ◇ Crab Cake with Sauce Tatar and Chardonnay





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