

# COCKTAIL PARTY SAMPLE MENU



SWEET HOSPITALITY GROUP



# PASSED HORS D'OEUVRES

*A minimum selection of 6 hors d'oeuvres. Menu changes based on seasonality.*

## VEGETABLE

### SNOW PEA AND RADISH WRAP

red peppers, daikon sprouts, sesame tempeh, thai chili pickled carrots  
*vegan, gf*

### FORBIDDEN RICE CAKE

seaweed, ginger marmalade, crispy ginger, hawaiian red salt  
*vegan, gf*

### SHIITAKE ROLL

mint, cilantro, scallions, rice noodles, lime soy chili sauce  
*vegan, gf*

### BRIE EN CROUTE

Cranberry jam

## POULTRY

### TOGARASHI CRUSTED CHICKEN

frizzled ginger, sweet potato chip  
*gf*

### CURRIED CHICKEN SALAD

granny smith apples, currants, celery, shallots, papadum chip  
*vegan, gf*

### CHICKEN TINGA EMPANADAS

chilies, tomatoes, charred poblano aioli

### DUCK CONFIT

mung beans, sesame hoisin, cilantro, pecan toast

### SPICED DUCK BREAST

foie gras mousse, pickled cherry, pain de mie

# PASSED HORS D'OEUVRES (con't)

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## SEAFOOD

SMOKED SALMON & ASPARAGUS WRAPPED IN PUFF PASTRY  
tarragon aioli

SPICED TUNA TARTARE  
shallots, jalapeno, kalamata olive, caperberry, red tobiko, wonton cup

MAINE CRAB CAKE  
citrus remoulade

GINGER CURRY SHRIMP LOLLIPOP  
coconut-cilantro sauce

SHRIMP SAMOSA  
green curry, watercress, cilantro chutney

## MEAT

BEFF TENDERLOIN SLIDER  
cheddar, shallots jam, spicy ketchup, brioche

PASTRAMI SANDWICH BITES  
mustard, smoked cheddar, cornichons, frizzled shallots

BRAISED SHORT RIBS ON POLENTA CUPS  
Snow shaved pecorino  
*gf*

ALL BEEF PIGS IN A BLANKET  
hot spicy mustard dipping sauce

BEREBERE LAMB SPRING ROLL  
spiced blood orange sauce







# FOOD STATIONS

## CHEESE, CHARCUTERIE & CRUDITE

Assortment of Imported & Domestic Cheeses  
Salami, Prosciutto  
Grapes, Strawberries  
Marinated Olives, Cornichons, Carrots, Celery, Red Pepper, Tricolor Cauliflower, Asparagus, Broccoli  
Breads & Crackers  
Red Lentil and Spinach-Artichoke Dipping Sauces

## MEDITERRANEAN TABLE

Hummus, Baba Ganoush  
Artichoke Hearts, Marinated Olives, Grilled Vegetables, Lavash, Pita

## ASIAN FUSION

Peking Duck Roll, Pad Thai Noodles, Duck Meat  
Shredded Napa Cabbage, Scallions  
Bao buns  
Sesame Hoisin Sauce, Red Pepper, Chinese Broccoli, Bok Choy, Bean Sprouts, Pea Shoots,  
Lime-Chili Soy Sauce

## SLIDERS

Prime Beef, Fresh Tuna, Vegetarian Burger  
Bacon, Mushrooms, Onions, Cheddar Cheese  
Chili Mayo, Wasabi Mayo, Ketchup, Mustard  
Tomato, Lettuce, House Made Pickles  
Assorted Buns

## SUSHI BAR

An authentic selection of sushi crafted on site by our sushi chef  
Wasabi, Pickled Ginger, Soy Dipping Sauce

## RUSTIC ITALIAN

Parmesan Polenta Cake  
Barolo Braised Short Ribs, Chicken Cacciatore, or Wild Mushroom Ragu  
Topped with Micro Basil & Shaved Pecorino

## TACO STATION

Carne assada, Chicken Tinga  
Scallions, Guacamole, Pico de Gallo, Crema, Cojita Cheese, Lettuce  
Corn Taco Shells, Flour Tortillas, Tri-Colored Chips

## BRAZILLIAN BBQ

Beef Picanha, Chicken, Pork Sausage  
Heart of Palm Salad with Passionfruit Vinaigrette  
Yucca & Corn Cake Fritters  
Feijao Topeiro  
(Brazilian Beans with Sausage & Collard Greens)  
Brazilian Salsa  
Farofa (Toasted Yucca Flour)  
Cheese Bread

## FLATBREAD BAR

*Choice of Three:*  
Goat Cheese, Mushroom, Upland Cress  
Pickled Tomatoes, Olives, Tallegio, Micro Greens  
Brie, Quince Compote, Micro Basil, Chianti Vinegar Syrup  
Truffled Robiolina, Micro Arugula, Olive Oil, Fleur de Sel  
Prosciutto, Opal Basil, Ricotta Salara, Aleppo Flakes, Micro Arugula  
Spicy Chorizo, Manchego, Caramelized Onions, Balsamic Glaze

# PASSED DESSERTS

*The following platters are available for drop-off or as an add-on to a reception.*

DULCE DE LECHE & WILD BERRY JELLY  
peanut crunch, pain de mie

BLOOD ORANGE PANNA COTTA  
maple sicilian pistachio, chocolate chip cookie

PASSION FRUIT MOUSSE  
vanilla cone

CARAMELIA APPLE BITES  
chocolate chips, cinnamon stick

RED WINE POACHED PEAR  
mascarpone, graham crackers

S'MORES CUPCAKE BITES  
valrhona chocolate icing, marshmallow, graham cracker bits

PECAN PIE BITES  
caramel glaze

BRAZILLIAN TRUFFLES  
chocolate sprinkles

MEYER LEMON CURD  
whipped cream, chocolate cup

POMEGRANATE CHEESECAKE

BROWNIE CAKE POPS  
milk chocolate drizzle

CHOCOLATE-ALMOND MACAROON  
coconut, milk chocolate, almond crust





## SWEET HOSPITALITY GROUP

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