



Premier Hors d'Oeuvres

A bespoke collection of our most requested and sophisticated appetizers, curated to blend year-round staples with fresh seasonal features. This menu ensures a distinct, chef-driven experience for every event.

Refined Pricing & Selection Guide:

For Custom Dinner Service (Appetizer Course):

We invite you to select 1-2 Signature Classics to welcome your guests upon arrival. \$15-\$25 per guest

For Heavy Hors d'oeuvres & Cocktail Parties:

We recommend anchoring your display with one or more of our Signature Grazing Boards (detailed in the grazing section of our website) to provide an elegant, interactive centerpiece.

- **Light Cocktail Hour:** Designed to complement a reception or pre-dinner gathering. Select 3–4 additional hors d'oeuvres. \$28–\$34 per guest (does not include signature board).
 - **Heavy Hors d'Oeuvre Event:** Designed as a substantial offering to replace a full meal. Select 6–8 additional hors d'oeuvres. \$45–\$55 per guest (does not include signature board).
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Seasonal Bites

These specialized selections capture the vibrant essence of the spring harvest, featuring crisp textures, bright citrus, and the first flush of garden-fresh herbs.

Whipped Lemon Burrata Crostini

Creamy whipped burrata over seasoned baguette crostini, topped with shaved asparagus ribbons, lemon zest, and a mint-infused honey drizzle.

Melted Leek & Spring Pea Arancini

Crispy risotto spheres with melted leeks, creamy mozzarella, and fresh peas, served over a bright English pea and leek purée.

Spring Mushroom & Chevre Tartlet

Delicate buttery pastry filled with a sautéed spring mushroom medley, melted goat cheese, and fresh thyme.

Wild Caught Blue Crab Cake

Wild-caught blue crab cakes seared in brown butter and coriander, topped with a charred leek remoulade and a garnish of crisp pea tendrils.

Blood Orange Halibut Ceviche

Fresh-caught halibut cured in blood orange and lime, served in a chilled cucumber cup with avocado mousse and pickled radish.

Spring Lamb Slider

Harissa-spiced lamb patty on a toasted brioche bun with whipped feta, pickled red onion, shaved cucumber and micro-mint.

Prosciutto and Asparagus Crostini

Whipped lemon-dill feta, topped with paper thin prosciutto, roasted asparagus, and toasted pine nuts

Service Model: Pricing reflects food costs for delivery, professional setup, or local pickup. On-site chef and service staff are curated per event and quoted separately based on duration and guest count. **Exclusions:** Quotes do not include equipment rentals, delivery fees, service fees, gratuity, or tax. **Guest Count:** Listed pricing is based on a minimum of 30 guests. We are happy to accommodate smaller groups; please inquire for a custom quote. **Menu Scope:** Hors d'oeuvre pricing is for tray-passed or stationary selections only. Signature Grazing Boards are priced individually as an additional centerpiece.



Signature Classics

These essential luxury appetizers are our most requested and indispensable for year-round quality and chef confidence.

Seafood

Charred Lemon Grilled Prawns (GF)

served with a rich saffron aioli and a bright mango habanero salsa

Ahi Tuna Poke Platter

best-selling ahi tuna poke in a ponzu sesame chili sauce, served with crispy wonton crisps for dipping

Baja Halibut Street Taco (GF)

Pan-seared halibut in a mini corn tortilla with a bright lime-cabbage slaw, avocado crema, and radish matchsticks.

Poultry

Hot Honey Chicken & Biscuit Bite

Crispy buttermilk-fried chicken on a savory thyme biscuit, finished with a hot honey and preserved lemon glaze.

Mediterranean Chicken Skewer (GF)

grilled chicken breast marinated in lemon & wild oregano, skewered with a garlic-herb roasted potato. drizzled with whipped feta

Ginger Chicken Lettuce Wraps

Interactive appetizer with hoisin ginger sauce, toasted sesame seeds, and scallion, surrounded by crisp butter lettuce cups

Moroccan Chicken Triangles

saffron-scented chicken breast in ras al hanout spiced phyllo, served with a hot honey & preserved lemon crème fraîche

Peruvian Chicken Empanadita

garlic aji amarillo marinated chicken and melted chèvre, served in a mini pastry pocket with a spicy cilantro crema

Meat

Red Wine Braised Short Rib Sips

Niman Ranch prime short rib over a silky parsnip potato truffle purée, rich bordelaise sauce, crispy tobacco onion garnish

Prime Tenderloin Bites (GF)

Certified prime beef filet mignon over griddle seared parmesan polenta rounds, topped with horseradish-dill crème

Harissa Lamb Kefta

Savory, hand-formed lamb meatballs infused with harissa spice, over a cool, creamy whipped carrot-tahini feta dip with a vibrant green chermoula oil drizzle

Pistachio-Crusted Lamb Bites

Pistachio and mustard crusted lamb loin served on a savory rosemary mini Madeline with a tomato mint chutney

Pork

Stilton-Stuffed Bacon Wrapped Dates

medjool dates stuffed with creamy stilton cheese and wrapped in crispy Wasatch bacon

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DEELICIOUS PARK CITY
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Spring 2026

Prosciutto & Parmesan Flatbread

house-shaved prosciutto di parma, aged parmesan, lemon-scented ricotta, spicy arugula, neapolitan herb infused balsamic vinegar and hot honey drizzle

Vegetarian

Tomato Soup Sips & Grilled Cheese

Our signature tomato soup served as an elegant sip with a pesto grilled cheese dipper

Crispy Truffle Mac-n-Cheese Pops

Golden-fried mac-n-cheese pops with Gruyère and sharp cheddar, served with a delicate truffle dipping sauce.

Whipped Feta & Peppadew Peppers (GF)

Sweet and spicy piquanté peppers stuffed with a whipped lemon-oregano feta and topped with a toasted Marcona almond.

Wild Mushroom & Gruyère Arancini

Crispy risotto spheres with our signature roasted mushroom medley and melted Gruyère, served with a delicate truffle aioli dipping sauce.

Dedicated Dietary Conscious Selections

A thoughtful collection of refined bites, meticulously prepared to be both plant-based and incredibly satisfying. All selections below are naturally Vegan and Gluten-Free (V/GF), unless otherwise noted.

Honey Ginger Summer Rolls

rainbow julienne vegetables with fresh mint and cilantro, wrapped in rice paper, served with a sweet chili dipping sauce (V/GF)

Heirloom Tomato & Pesto Tartlet

individual, savory tarts with a vegan pastry crust are filled with sun-dried tomato pesto and finished with slow-roasted heirloom cherry tomatoes (V)

Truffled Carrot & Beet Tartare

Finely diced roasted carrots and beets seasoned with capers and shallots, served on a chilled daikon disk with a truffle cauliflower crème. (V/GF)

Spring Vegetable Polenta Stack

Griddle-seared vegan polenta round topped with stacked roasted red pepper, zucchini, and portobello, bound with English pea purée. (V/GF)

Spring Harvest Skewer

Herb-roasted baby new potatoes, charred spring onion bulbs, and asparagus tips finished with a preserved lemon-herb oil and toasted pine nuts. (V/GF)

Hearts of Palm Ceviche

tender, marinated hearts of palm, zesty fresh lime, micro-diced bell peppers, red onion, and cilantro, finished with creamy avocado mousse (V/GF)

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