

ASCARI EVENTS+CATERING

CANAPÉS

#ESSEREASCARI





CANAPÉS

VEGETARIAN (Minimum order one dozen per type)

CAPONATA SICILIANA

sweet and sour stewed eggplant with tomato/
Parmigiano cup (V, N)

ARANCINI CACIO E PEPE

crispy risotto ball/pecorino + black pepper (V, G)

THAI CHICKPEA FRITTER

yellow curry/coconut/cilantro chutney (VG)

MUSHROOM TOAST

house made focaccia/wild mushrooms/Le
Sauvagine cheese (V, G)

CAULIFLOWER CHEESE CROQUETA

panko crusted/smoked paprika/red Leicester
cheese (V, G)

CHÈVRE & TAPENADE TARTINETTE

toasted baguette/pailot cheese/
herb + olive pesto (V, G)

CHEESE STRAWS

crispy puff pastry/Parmigiano +
Gruyère cheese (V, G)

DEVILLED EGGS

curried Dijon mayonnaise/chives + dill (V)

MANGO SALAD ROLL

jicama/cucumber/pickled carrot/
cilantro emulsion (VG)

LEEK & GRUYÈRE TARTLET

egg/cream/fine herbs (V,G)



Chefs are required on site for assembly.
Chefs, serving staff, and rentals are not included.
Please contact our events team for pricing.

3 PIECES PER PERSON
\$16 PER PERSON

(30-60 minutes cocktail hour)

6 PIECES PER PERSON
\$24 PER PERSON

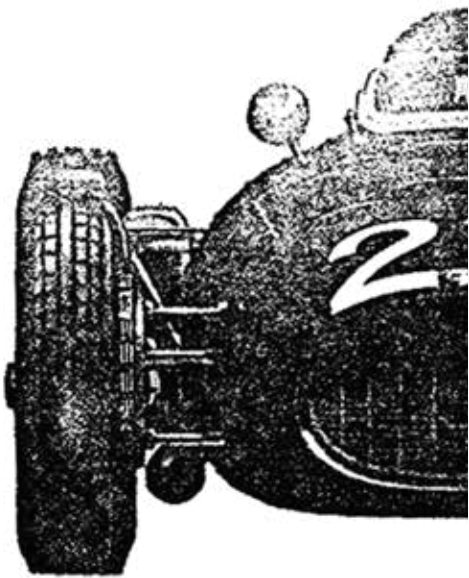
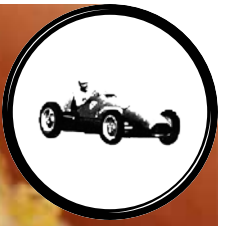
(2-3 hour event, preceding dinner time)

12 PIECES PER PERSON
\$48 PER PERSON

(4+ hours event, heavy hors d'oeuvres)



CANAPÉS



FISH/SEAFOOD (Minimum order of 12 per type)

TWICE BAKED CAVIAR POTATO

sour cream/smoked salmon/chives/salmon roe

SARDINE CROSTONE

Stracciatella/oil cured sardines/house made focaccia (G)

SPANISH SHRIMP

smoked paprika/aioli/toasted baguette (SF, G)

MINI LOBSTER ROLL

brioche/shredded lettuce/Russian dressing (SF, G)

BRANDADE CROQUETTE

potato crusted salt cod cake/piquillo pepper/romesco

INSALATA DI MARE

shrimp/mussels/endive (SF)

ASPARAGUS & SMOKED SALMON

cream cheese/fine herbs

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MEAT/POULTRY (Minimum order of 12 per type)

MINI CHICKEN KIEV

ham/swiss cheese/plum chutney (G)

LAMB MERGUEZ SAUSAGE ROLL

puff pastry/harissa/piccalilli (G)

MINI GDL BURGER

raclette cheese/ground chuck/brioche bun (G)

BLT STUFFED TOMATO

cherry tomato/bacon/mayonnaise

BEEF TARTARE

hand cut beef/sauce gribiche/potato chip

PROSCIUTTO GRISSINI

house made rosemary breadstick/prosciutto di Parma (G)

PÂTÉ DE CAMPAGNE CROUTON

house made pâté/gherkin/Dijon (G)

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OPTIONAL ADD-ONS

- Custom bar/wine upgrades
- Complete non-alcoholic bar package
- Décor
- Floral arrangements
- DJ/Entertainment
- Furniture upgrades
- Guest takeaways/favors

LEGEND

- (V) vegetarian
- (VG) vegan
- (G) contains gluten
- (N) contains nuts
- (SF) contains shellfish

TERMS & CONDITIONS

- This document is for information purposes only, menus and budgets can be tailored to your event vision.
- Staff hours are based on a 4-hour minimum and will be charged based on actual hours worked.
- Rental pricing is based on basic event rentals and are subject to change based on final guest numbers and upgrades at the client's request.
- Prices are subject to change and do not include applicable taxes and gratuities.
- Menu items are subject to change due to seasonality of ingredients.
- A venue site visit may be required to ensure the space is suitable for your event needs.

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