



Hors D'oeuvres Menu



MEAT OPTIONS

Petite Classic Arancino di Riso

Mini Angus Beef en Crouete with Pesto Drizzle

Bresaola and Goat Cheese Rolls

Petite Angus Beef Tartare served on Crostino

Petite Vitello Tonnato served on Crostino

Angus Beef Tartare, quail eggs, shaved white truffle on Asian Spoon

Skewers of Prosciutto di Parma, Cantaloupe Melon, Mint

Savory Bigne' with Prosciutto di Parma Mousse

Petite Gnocco alla Romana with Crispy Prosciutto

Bao Buns with Pulled Pork, Cucumber, Carrots and Hoisin Sauce

Vol au Vent with Fois Gras and Blackberry

Wonton chips with Cream Cheese and Prosciutto di Parma

Bean and Tomatoes Mousse with Crispy Prosciutto

Italian Meatballs Served on Asian Spoon

Duck Tagliata with Basil Pesto served on Sardine Container



SEAFOOD OPTIONS



- Patagonia Shrimps with Chickpea Served in Shot Glass*
- Blini with Creme Fresh Smoked Atlantic Salmon & Caviar*
- Salmon Tartare, Fennel, Green Apple on a Savory Crispy Cone*
- Vol Au Vent with Classic Shrimp Cocktail*
- Petite Mediterranean Octopus Salad Served in Seashell*
- Polenta Bite with Octopus & Olive Tapenade*
- Mini Hard-Shell Tacos with Lobster*
- Shrimp Dumpling served in Asian Spoon*
- Shrimp Toast with Turmeric Mayo*
- Cherry Tomato Stuffed with Shrimp Tartare*
- Tuna Tataki served on Asian spoon*
- Shrimp Tempura served on bamboo cone*
- Seafood Tempura served on Bamboo Cone*
- Mini Crab Cake with Turmeric Mayo*
- Grilled Octopus with Fresh Mango Served on Asian Spoon*



Grilled Octopus with Fresh Mango Served on Asian Spoon
Petite Citrus Marinated Tuna Tartare on Savory Crispy Cone
Fresh Ceviche served on Asian Spoon
Sautéed Shrimp with Saffron Cream served in Shot Glass
Smoked Salmon and Goat Cheese in Phyllo Basket
Vol au Vent with Atlantic Smoked Salmon, Fennel, Pomegranate
Vol Au Vent with Patagonia Shrimp & Turmeric Aioli
Fregola Sarda with Zucchini, Saffron & Bottarga
Kataifi Shrimp on bamboo skewer
Salmon Carpaccio on Crostino Bread
Scallops served with Brandy and Crispy Guanciale



VEGETARIAN OPTIONS

Marinated Zucchini Carpaccio, Goat cheese and Mint
Petite Cucumber Cup with Mint, Quinoa and Asparagus
Vol Au Vent with Goat Cheese & Truffle Mousse
Petite Farro and Vegetable Salad Served in Shot Glass
Classic Caprese Skewer and Basil
Stracciatella Cheese with Genova Pesto & Roasted Tomatoes
Petite Assortment of Vegetarian Arancini
Petite Quinoa Bites with Turmeric Mousse
Pesto Orzo with Burrata Cheese Served in Shot Glass
Parmesan Mousse with Balsamic Pearls Served in Shot Glass
Vegetarian Dumpling Served in Asian Spoon
Farro Salad with Beet, Zest and Olives Served in Shot Glass
Zucchini Pulp and Citrus Caviar Served on Crispy Cone
Selection of Savory Bigne' with Vegetarian Mousse



Spanakopita with Spinach and Feta Cheese

Petite Avocado Toast with Microgreens

Mini Classic Panzerotti with Mozzarella and Tomato

Watermelon, Feta cheese and Olive on Skewer

Selection of Classic Bruschetta

Endivia or Celery Boat with Creamy Gorgonzola and Walnuts

Vegetable Crudit  with Selection of Spreads in Shot Glass

Mushroom and Truffle Arancini di Riso

Goat Cheese Bon Bon



DESSERT OPTIONS



Tiramisu' Mousse served on Chocolate edible spoon

Mini Strawberry Tiramisu' on Chocolate Basket

Assortment of Macarons

Petite Mixed Berry Tart with Chantilly Cream

Petite Tart with Nutella and Raspberries

White Chocolate Mousse with Mango Puree

Seasonal Fruit Skewer & Mint

Mascarpone Mousse, Chocolate Chip on Chocolate Crispy Cone

Chocolate Petite Four

Vanilla or Chocolate Bigne'

Fine Truffles + Pralines

Coffee Mousse and Caramelized Almonds served in shot glass

Selection of Petite Cheesecake (Coconut, Chocolate, Mixed Berries, Lime and coconut)

Petite Key Lime Pie

Petite Apple Tart

Selection of Cannoli (pistachio cream, pastry cream)

Selection of Pannacotta (vanilla, berry prosecco, coffee, chocolate, berry, Nutella) in shot glass

Petite Italian Pasticceria

Strawberry Covered with White or Dark Chocolate



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*** All menus subject to 7% or 9% tax and 20% coordination fee ***