

# Hors D'oeuvres

## at the Fashion Institute of Technology

### Butlered Hors D'oeuvres (20 person minimum)

choose 6 - \$19.99/per person, per hour

choose 8 - \$21.99/per person, per hour

### Stationary Hors D'oeuvres (20 person minimum)

choose 3 - \$15.99/per person, per hour

choose 4 - \$17.99/per person, per hour

### Dry Bar

\$6.99/per person, per hour

Includes assorted soda, flat water, sparkling water, cheese sticks, mixed nuts, lemon, lime

### Wine Bar

\$15/per person, for 1<sup>st</sup> hour, \$12/per person for 2<sup>nd</sup> hour

Includes house wine (red and white), imported and domestic beer, soda, sparkling water, flat water, nuts, cheese sticks, lemon, lime

- ~Alcohol service first requires approval from FIT
- ~Captains, wait staff, and bartenders may be required
- ~A one day liquor license may be required and takes three weeks to process

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## Meat

Chicken and Lemongrass Potstickers  
Coney Island Franks – Dijon Mustard  
Thai Chicken Spring Roll  
Waldorf Chicken Salad in Phyllo Cup  
Jerk Chicken Salad in Phyllo Cup  
Teriyaki Beef Satay  
Ginger Chicken Meatballs – Sirach Aioli  
Chorizo Stuffed Dates wrapped in Bacon

## Vegetarian

Vegetable Samosa – Apricot Chutney  
Spinach and Feta in Phyllo  
Kale and Edamame Dumpling  
Vegetarian Mini Quiche  
Mozzarella & Tomato Skewer – Sweet Balsamic  
Organic Quinoa Salad – Shiitake, Phyllo Cup  
Quinoa Fritter – Yogurt Sauce  
Truffled Potato Croquette – Ranch  
Roasted Root Vegetable Kabob  
Four Cheese Arincini – Pesto Ranch

## Seafood

Maryland Crab Cake – Horseradish Sauce  
Coconut Shrimp – Apricot Sauce  
Roasted Shrimp Cocktail - Horseradish Sauce  
Tuna Avocado Sushi – Wasabi, Soy, Ginger  
Salmon Satay with Lime and Cilantro  
Shrimp & Chorizo Croquettes – Peppercorn Ranch

## Premium

(subject to additional charge)

Crab Salad Crostini  
Baby Lamb Chops – Yogurt Sauce  
Lobster Salad Tart – Dill and Chive Mayo  
Coconut Lobster Lollipop  
Peking Duck Ravioli – Sesame, Panko  
Tuna Tartare - Mini Sesame Cone

## Add ons

(25 person minimum)

**Antipasto Salad** - Marinated Vegetables, Italian Meats  
and Cheeses - \$8.99/pp

**Tuscan Display** – Prosciutto, Salami, Sopresatta, Gorgonzola,  
Smoked Provolone, Marinated Olives - \$14.48/pp

**Presidential Cheese Board** – New York and New England Artisan  
Cheeses, Fig Chutney, Berries, Crackers - \$15.99/pp

**Mediterranean Station** – Spanokopita, Marinated Olives,  
Babaganoush, Hummus, Tstziki, Toasted Pita - \$13.99/pp

**Dumpling Bar** – Chicken Pot Stickers, Kale & Edamame Dumplings,  
Pork Potstickers, Vegetable Spring Rolls, Duck Sauce - \$13.99/pp

**Smoked Seafood** – Smoked Atlantic Salmon, Hot Smoked Trout,  
Whitefish Salad, Horseradish Sauce, Capers, Crackers - \$17.99/pp

**Sushi Assortment** – Wasabi, Ginger, Soy - \$14.99/pp

**Domestic Cheeses** Served with Crackers - \$6.51/pp

**Imported Cheeses** Served with Crackers - \$7.99/pp

**Fresh Garden Crudité** with Ranch Dressing - \$4.34/pp

**Hummus** served with Pita Triangles - \$5.48/pp

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