



HORS D'OEUVRES

For your cocktail event, choose a selection of Eten's elegantly presented passed small bites.

There are all the classic favorites and plenty of our chef-inspired creations.

cold

MEAT

CHICKEN CURRY SALAD TARLET

CHICKEN, ASPARAGUS, CRÈME FRAICHE
IN HERBED CREPE ROLL

CHICKEN & BASIL MOUSSE ON TOAST

VIETNAMESE CHICKEN FRESH ROLL &
PEANUT SAUCE

HOUSE-MADE COUNTRY PATE, ONION
CONFIT ON GRILLED BAGUETTE

THAI BEEF SALAD IN WONTON CRISP

PEPPER CRUSTED BEEF TENDERLOIN &
HORSERADISH AIOLI CROSTINI

GRILLED BEEF CARPACCIO, TRUFFLE &
BASIL CRESS ON ROSEMARY CRACKER

MOZZARELLA, SALAMI, TOMATO,
BASIL & OLIVE OIL ANTIPASTI SKEWER

MANCHEGO, PROSCIUTTO, RED BEET
CHUTNEY & ARUGULA CROSTINI

POTATO ROSTI, SEARED DUCK BREAST
& CIPOLLINI ONION CONFIT

DUCK CONFIT, PICKLED RED BEET &
ROOT CELERY SALAD ON RYE TOAST

HOUSE-MADE FOIE GRAS, FIG CONFIT
ON OAT CRACKER

LAMB & FETA SALAD ON MINI PITA

FISH & SEAFOOD

GRAVLAX, CRÈME FRAICHE, CUCUMBER
ON MULTIGRAIN TOAST

GRAVLAX & CREAM CHEESE TEA
SANDWICH BITE

GRAVLAX, CUCUMBER, DILL, CRÈME
FRESH ROLL

SALMON TARTAR ON CUCUMBER

RICELESS SALMON SUSHI ROLL

CHERRY TOMATO, CILANTRO & LEMON
SHRIMP SKEWER

CLASSIC SHRIMP SALAD IN CUCUMBER
CUP or in HERB PROFITEROLE

VIETNAMESE SHRIMP SPRING ROLL &
PEANUT SAUCE

SHRIMP & GUACAMOLE TORTILLA BITE

SHRIMP AVOCADO SALAD IN BABY
TOMATO

MINI SHRIMP COCKTAIL

SHRIMP SALAD ON TOMATO CILANTRO
FRITTER



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FISH & SEAFOOD

ASIAN TUNA TARTAR ON SESAME RICE CRACKER

SEARED AHI TUNA, WASABI CRÈME ON SESAME CRISP

AHI TUNA SKEWER & SESAME GINGER DIP

PETIT AHI TUNA NICOISE

MAINE LOBSTER TARTLET, AVOCADO CRÈME & MICRO GREEN

MINI MAINE LOBSTER ROLLS

OYSTER ON HALF SHELL

DEVILED EGG WITH CAVIAR

POMMES MOSCOVITE

SEAFOOD CARPACCIO, OLIVE OIL, LEMON ZEST & SEA SALT

SPICED THAI CRAB SALAD ON WONTON CRISP

VEGETARIAN

LEEK & GOAT CHEESE TART

MUSHROOM TART

VEGETARIAN MINI QUICHE BITE

CAPRESE SKEWER

ROASTED VEGETABLE TAPENADE ON PARMESAN COOKIE

VIETNAMESE VEGETABLE SPRING ROLL & PEANUT SAUCE

GAZPACHO SHOOTER

DEVILED CHIPOTLE EGG

AVOCADO DEVILED EGG

SPINACH, FETA CHEESE & SUNDRIED TOMATO TART

CHERRY TOMATO, BUFFALO MOZZARELLA & PESTO FOCACCIA

HUMMUS, FETA CHEESE & PICKLED CUCUMBER ON FLAT BREAD

ON CROSTINI

- MEDITERRANEAN GRILLED VEGETABLE TAPENADE & FETA CHEESE

- TOMATO, BUFFALO MOZZARELLA & PESTO



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THAI CHICKEN PEANUT SATAY

CURRIED CHICKEN SAMOSA

MINI CHICKEN CORN TACOS

MINI BEEF CORN TACOS

MINI STUFFED BEEF PEPPERS

CLASSIC BEEF SLIDER

SWEET CHILI MEATBALL SKEWER

SWEDISH MEATBALL SKEWER

MINI BEEF WELLINGTON

THAI MEATBALL SKEWER

THAI BEEF SKEWER

PARMESAN PESTO ITALIAN MEATBALL SKEWER

BEEF TENDERLOIN SKEWER

PROSCIUTTO & CHEDDAR CHEESE CROQUETTE

BACON WRAPPED DATES

CHEESE, BACON & SOUR CREAM BABY POTATO BITE

PIGS IN BLANKET

PROSCIUTTO & ARUGULA PIZZETTA

BABY LAMB CHOP

LAMB KOFTA, PICKLED CUCUMBER & HUMMUS SKEWER

LAMB MEATBALL & TZATZIKI SKEWER

SURF & TURF SKEWER

FISH

BACON WRAPPED GRILLED SCALLOP

MINI CRAB CAKE & HERB REMOULADE

CRAB SALAD ON CORN & DILL FRITTER

CRAB STUFFED MUSHROOM

CRAB, SOUR CREAM & CHIVE BABY POTATO BITE

MINI MAINE LOBSTER MAC N CHEESE

GRILLED PESTO SHRIMP SKEWER

CURED SALMON TARTAR ON POTATO ROSTI

SALMON TERIYAKI SKEWER

SALMON EN CROUTE

BLACKENED MAHI SLIDER WITH TROPICAL SLAW

SPICY TUNA, AVOCADO & CUCUMBER BITE



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VEGETARIAN

VEGETARIAN SLIDER

MARGHARITA PIZZETTA

MINI STUFFED QUINOA PEPPERS

SWEET POTATO & CHICKPEA SAMOSA

VEGETABLE TAPENADE ON SWEET
POTATO ROSTI

SWEET POTATO & GOAT CHEESE
CROQUETTE

TOMATO & CARAMELIZED ONION
PASTRY BITE

ONION CONFIT & BRIE PASTRY BITE

SPINACH & ARTICHOKE STUFFED
MUSHROOMS



ETEN SIGNATURE TASTING PLATES

Elevate your cocktail event with Eten's signature tasting plates.

These stylishly presented, small entrée plates are a perfect addition to our passed hors d'oeuvres.

fish & seafood

MAIN LOBSTER SALAD, FRESH HERB,
LIGHT COCKTAIL SAUCE

AVOCADO & SHRIMP TERRINE,
CILANTRO LIME SAUCE

CRAB SALAD, MICRO GREENS,
TARRAGON AIOLI

SEA BASS, GREEN PEAS PESTO, VIN
BLANC SAUCE

SALMON TARTARE or TUNA TARTARE,
MICRO GREENS, LEMON AIOLI

GRILLED SCALLOP, CHORIZO &
TOMATO TAPENADE

POACHED LOBSTER MEDALLIONS, WILD
MUSHROOM RISOTTO

CRAB CAKE, REMOULADE, MICRO
GREENS

meat

CLASSIC BEEF CARPACCIO, ARUGULA,
AGED PARMESAN

BEEF TENDERLOIN, CELERIAC PUREE,
RED WINE JUS

LAMB CHOPS, SWEET POTATO PUREE,
MINT JUS

CHICKEN IN APRICOT BASIL SAUCE,
CRUSHED POTATO

vegetarian

MINI MEZE PLATE

SAUTEED WILD MUSHROOM, SWEET
POTATO FRITTER, ARUGULA COULIS

CHICKPEA COUSCOUS CAKE, MICRO
GREENS, KALE AIOLI

TOMATO, GREEN BEAN SALAD,
PARSLEY & LIME COULIS



ETEN CHEF'S TABLES & STATIONS

Add a stylish food display or chef attended station to your event.

cheese, charcuterie & pate display

Artisanal table display:

Cheeses, charcuterie, house-made pates
Paired with grapes, figs, onion confit,
beet chutney. Rustic breads, crackers.

sushi & sashimi

Fresh fish and seafood hand rolls and
nigiri. Paired with seaweed salad, ponzu,
wasabi, pickled ginger. Upgrade to a live
action station with chef prepared sushi &
sashimi made to order.

seafood display

Fresh shucked oysters, steamed Gulf
shrimp, crab claws, ceviche. Paired with
assorted mignonette sauces and lemons
Add house-cured gravlax, carved to
order to this station.

oyster shucking bar

Chef attended raw bar. Oysters
shucked to order. Paired with assorted
mignonette sauces.

vegetarian raw bar

Display of assorted mini salad bowls,
vegetarian cold appetizers. Upgrade to
a live action station with chef tossed
salads to order.

carving table

Chef attended carving table:

Tenderloin of beef, horseradish aioli, red
wine jus. Roast turkey, cranberry relish,
classic gravy. Roasted pork loin, mustard
wine sauce. Choose a carving station
with vegetable accompaniments.
Or you may prefer a hot carved
sandwich station.



ETEN CHEF'S TABLES & STATIONS

Add a stylish food display or chef attended station to your event.

pasta station

Penne pasta, tagliatelle or angel hair
Choice of marinara, pesto or puttanesca
sauce. Grilled chicken, grilled shrimp,
roma tomatoes, fresh basil.

taco bar

Marinated grilled chicken, steak or beef
Paired with lettuce, pico de gallo,
house-made salsas, guacamole, cheese,
sour cream, tortillas. Tex-Mex salad.

asian take out bar

Chicken stir-fry or five spice beef
Wok fried rice or noodles. Asian
vegetables. Chicken larb gai salad.

gourmet slider bar

Classic beef, pulled pork, chicken pattie,
lamb kofta, blackened mahi, veggie burger.
Condiments: sliced tomatoes, lettuce, slaws,
ketchup, mustard, special sauces and house-
made buns.

brick oven pizza bar

Chef prepared pizzas cooked to order in
wood burning brick oven.



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Add a stylish food display or chef attended station to your event.

viennese display

Fresh fruits, mini tarts, chocolate truffles, macarons, cookies, chocolate mousse.

french crêpes

Chef attended Crepe Station with fresh fruits and berries, nutella, whipped cream. Savory crepes are also available.

chocolate fountain

Chocolate fountain with assorted fruits, pretzels, marshmallows for dipping.

ice cream sundae fountain

Choice of ice creams with sauces & toppings