



BUTLER PASSED HORS D'OEUVRES

THE FOLLOWING IS A SAMPLE OF THE MANY OPTIONS AVAILABLE
PLEASE CONTACT US AT 305.892.2066
OR
EVENTS@EGGWHITESCATERING.COM

EGGWHITES SPECIAL EVENT CATERING

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BUTLER PASSED PREMIUM HORS D'OEUVRES – COOL CANAPÉS

GRILLED AND CHILLED SPICY SHRIMP
WITH ROASTED RED PEPPER AIOLI

CAVIAR TOPPED TOSTONE WITH
KEY LIME FOAM AND CHIVE

YUZU YELLOWTAIL SNAPPER CEVICHE WITH
RED AND YELLOW BELL PEPPER

PERUVIAN CORVINA CEVICHE SHOT WITH
TOMATO AND CILANTRO

AHI TUNA TARTARE WITH GINGER AND
SCALLION ON A WONTON PLANK

SHRIMP SALAD ON
JALAPEÑO ASIAGO CORNBREAD ROUND

SALMON CAVIAR TOPPED DEVILLED EGG

GRILLED SHRIMP SKEWER WITH
ROASTED ARTICHOKE LEMONGRASS AIOLI

PIRI PIRI SHRIMP SALAD TOPPED
EURO CUCUMBER RONDELLE

CURRIED CRAB SALAD
TOPPED MINI PAPPADAM

SEARED TUNA CARPACCIO ON A
WONTON CRISP WITH WASABI FOAM

WAKAME SALAD SHOT WITH TIKI
SHRIMP AND BLACK SESAME SEEDS

SPIKED ANDALUSIAN GAZPACHO
SHOT WITH DRUNKEN BABY SHRIMP

PROSCIUTTO WRAPPED ASPARAGUS WITH HERBED
LOXAHATCHEE GOAT CHEESE

“CUBAN SUSHI” ROPA VIEJA ROLL WITH RICE,
BEANS, CILANTRO, CREMA AND
PEPPER JACK CHEESE

CURRIED CHICKEN SALAD IN A
RED BLISS POTATO CUP WITH SUNDRIED CHERRIES

BLACK BEAN AND CORN BRUSCHETTA WITH
HERBED CHEESE ON CROSTINI

WATERMELON CUBE WITH FETA CHEESE,
BASIL CHIFFONADE AND BALSAMIC SYRUP

STUFFED FRESH FIG WITH
SAGA BLUE CHEESE AND SMOKED ALMOND

CURRY ROASTED CAULIFLOWER WITH
LEMON TAHINI DIP

BELGIAN ENDIVE WITH GORGONZOLA CHEESE
AND CANDIED CUMIN SCENTED WALNUTS

OLIVE AND SUNDRIED TOMATO
TAPENADE ON CROSTINI ROUND

CALIFORNIA ROLL WITH PICKLED GINGER,
WASABI AND SOY SAUCE

GRILLED VEGETABLE BROCHETTE WITH BASIL
PESTO DRIZZLE

FRESH HERB-MARINATED BOCCONCINI AND
GRAPE TOMATO SKEWER

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BUTLER PASSED PREMIUM HORS D'OEUVRES - HOT SAVORY BITES

HERBED DIJON CRUSTED LAMB CHOP LOLLIPOP
WITH MINTED GINGER PRESERVES

HOISIN-BRAISED FLANK STEAK ON A
CRISP WONTON PLANK

FILET MIGNON BEEF WELLINGTON WITH
MUSHROOM DUXELLES

BEEF TARTARE ON A TOAST POINT WITH
TRUFFLED PARMESAN AIOLI

TANDOORI DUCK WITH TOMATO CHUTNEY AND
SUNDRIED MANGO DUCK CONFIT ON A
MINI WAFFLE WITH RED ONION JAM

MANDARIN DUCK PANCAKE WITH ENOKI
MUSHROOMS, SCALLION AND PLUM SAUCE

PAN-FLASHED HUDSON VALLEY MOULARD
DUCK FOIE GRAS WITH ASIAN PEAR RELISH

TROPICAL RUM AND CHILI GLAZED MEATBALL

SPANISH HAM CROQUETTE WITH PAPAYA GLAZE

CRISP FLORIDA ALLIGATOR BITE WITH SRIRACHA
ORANGE MARMALADE

MINI CUBAN MEDIA NOCHE BOCADITO

MINIATURE CHORIZO QUESO TORTA WITH
ROASTED TOMATO SALSA

SHREDDED PORK MINI TACO WITH
NAPA CABBAGE AND GREEN APPLE SLAW

SPICY LAMB KOFTA SKEWER WITH
TZATZIKI DRIZZLE

BRAISED SHORT RIB BITE ON A
SMASHED RED BLISS POTATO AU POIVRE

BBQ WAGYU BEEF SLIDER WITH
SAGA BLUE CHEESE AND CARAMELIZED ONIONS

SHAVED NY STEAK, GORGONZOLA AND
SWEET ONION MARMALADE ON
SOURDOUGH CROSTINI

TURKEY AND CHORIZO SLIDER WITH
AVOCADO MAYO AND CARAMELIZED SHALLOTS

CAJA CHINA PORK BISCUIT WITH
RED PEPPER RELISH AND SWEET MUSTARD BUTTER

SPICED PULLED PORK ON CRISPY POLENTA WITH
HOT GINGER PEPPER JELLY

KOREAN BARBEQUED BEEF SKEWER

MEATLOAF BITE WITH SRIRACHA KETCHUP AND
DARK BROWN SUGAR

MINI BEEF EMPANADA WITH GREEN CHILE RIBBON

INDONESIAN BEEF SATAY WITH
SPICY PEANUT SAUCE

MINI BEEF FRANK IN PUFF PASTRY WITH
WHOLE GRAIN MUSTARD DIPPING SAUCE

GRILLED SMOKED KIELBASA BITE WITH
HOT HONEY MUSTARD

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SHRIMP AND GRITS WITH A
SMOKEY TOMATO JUS LIE

SMOKED OYSTER TOPPED POLENTA WITH
REMOULADE SAUCE

POACHED FLORIDA LOBSTER WITH
CHIVE AND CHAMPAGNE NAGE

MISO ROASTED BLACK COD FILLET A LA NOBU

DARK RUM AND SCOTCH BONNET LACQUERED
GROUPEL ON A CRISPY POTATO GAUFRETTE

MINI FRESH FISH TACO WITH
SPICY JICAMA SLAW AND AVOCADO CREMA

SMOKED SALMON TOPPED POTATO PANCAKE
WITH CHIVE SOUR CREAM

BAKED CLAM WITH SPICY SAUSAGE,
QUINOA AND FINE HERBS

STUFFED MUSSEL CASINO WITH PANKO,
BACON, GARLIC, SHALLOTS AND HERBS

PAN SEARED DIVER SCALLOP TOPPED
TOSTONE WITH MANGO CHUTNEY

PANKO CRUSTED MAHI FINGER WITH
SPICY MANGO DIPPING SAUCE

SHRIMP SPRING ROLL WITH A
LEMONGRASS PONZU SAUCE

POLYNESIAN-STYLE CRAB RANGOON WITH
CITRUS PONZU DIPPING SAUCE

SALMON CROQUETTE WITH
CAJUN REMOULADE

FIRECRACKER SHRIMP TACO WITH
CABBAGE SLAW AND SRIRACHA MAYO

SEA SCALLOP WRAPPED WITH
DOUBLE SMOKED BACON

RILLED TIGER SHRIMP SKEWER WITH
PAPAYA MANGO GASTRIQUE

FRIED COCONUT SHRIMP WITH
SCOTCH BONNET INFUSED COCKTAIL SAUCE

TURKS AND CAICOS CONCH
FRITTER WITH FIERY COCKTAIL SAUCE

SHRIMP SHUMAI WITH
SOY GINGER DIPPING SAUCE

CRISPY FRIED CHICKEN ON A BUTTERMILK
WAFFLE BITE WITH MAPLE SYRUP DRIZZLE

GINGER ROOT GLAZED CHICKEN BREAST AND
PINEAPPLE BROCHETTE

MEDITERRANEAN CHICKEN MARRAKESH
LOLLIPOP

COCONUT CHICKEN TENDER WITH PINEAPPLE
SCOTCH BONNET GLAZE

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CREAMY TOMATO BISQUE SHOOTER WITH
GRILLED SMOKED GOUDA CHEESE TRIANGLE

WILD MUSHROOM RISOTTO SHOT WITH
TRUFFLE OIL DRIZZLE

GUINNESS BRAISED MUSHROOM POT PIE WITH
SHALLOTS AND BLUE CHEESE

DEEP FRIED STUFFED ARTICHOKE
HEART WITH GARLIC HERBED MAYO

PAN-FRIED GREEN TOMATO WEDGE WITH
BACON CRÈME FRAICHE

EGGPLANT ROLLATINI WITH SMOKED
MOZZARELLA AND POMODORO COULIS

PAO DE QUEIJO
(BRAZILIAN YUCCA CHEESE PUFF)

ROOT VEGETABLE "LATKE" WITH
PUMPKIN SEEDS AND GREEN APPLE RELISH

STUFFED MUSHROOM CAP WITH PANKO,
CHEESE AND HERBS

PARMESAN POLENTA FRIES WITH
BLACK TRUFFLE SALT

VEGETABLE SPRING ROLL WITH
SWEET AND SOUR SAUCE

PAN ASIAN VEGETABLE GYOZA WITH
SESAME SOY GINGER SAUCE

SOUTHERN FRIED CHICKEN BITE WITH HONEY
MUSTARD MAYO

GREEK SPANAKOPITA WITH SPINACH,
FETA CHEESE AND PINE NUTS

CARIBBEAN JERK CHICKEN BREAST TOPPED
PLANTAIN PLANK WITH PINEAPPLE CHUTNEY

SOUTHERN FRIED CHICKEN BITE WITH
HONEY MUSTARD MAYO

TAMARIND BBQ CHICKEN BREAST SKEWER

CARIBBEAN JERK CHICKEN BREAST TOPPED
PLANTAIN PLANK WITH PINEAPPLE CHUTNEY

CHICKEN QUESADILLA WITH QUESO BLANCO,
CARMELIZED RED ONION JAM

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