



TRAY PASSED HORS D' OEUUVRES MENU

Vegetarian

Hot

Truffle Mushroom Arancini with Parmesan Aioli	\$5.50 per piece
Artichoke & Boursin Fritters with Citrus Aioli	\$5.75 per piece
Taleggio Grilled Cheese Panini with Pear Hazelnut Mostada	\$6.25 per piece
Crispy Vegetable Spring Roll with Trio of Sauces	\$5.25 per piece
Pear & Brie Crispy Purses with Honey and Dried Fruits	\$5.50 per piece

Chilled

Mushroom & Goat Cheese in a Tomato Cone	\$6.25 per piece
Caprese Cones with Tomato, Mozzarella, and Basil in a cone	\$6 per piece
Sweet Potato Fritters with Maple Dipping Sauce	\$5.75 per piece

Fish & Shellfish

Hot

Seared Tuna with Mango Salsa	\$6.50 per piece
Mini Baja Fish Tacos with Pineapple, Cilantro, and Cabbage Slaw	\$5.75 per piece
Lobster Rangoons with Orange and Ginger	\$6.50 per piece
Bacon Wrapped Scallops with Miso Honey Mustard	\$6.50 per piece
Coconut "Crazy" Shrimp with Vanilla Scented Pineapple Compote	\$6.25 per piece
Lemongrass Thai Shrimp with Caramelized Lime	\$5.75 per piece
Baby Crab Cakes with Smoked Chile Lime Aioli	\$6.25 per piece
Fried Oysters on the Half Shell with Horseradish Remoulade	\$6.25 per piece

Meat

Hot

Mini Chicken Shawarma Pockets with Tahiti Vinaigrette	\$6.00 per piece
Duck Confit Purses with Bing Cherry Compote	\$5.75 per piece
Filet & Truffle Potato – Tenderloin, Potato, Truffle	\$6.50 per piece
Mediterranean Spice Roasted Lamb Chops with Olive Tapenade	\$7 per piece
Lamb Kofta Kebabs with Tzatziki Sauce	\$7 per piece
Lollipop Pigs in a blanket with Dijonnaise Sauce	\$5.25 per piece
Mini Croque Monsieur – Ham, Brie, and Truffle Melt	\$5.50 per piece
Petit Reuben with Sauerkraut, Swiss Cheese, & Russian Dressing	\$5.25 per piece
Roasted Chicken Empanada with Chipotle Crème	\$5.25 per piece
Tuscany Beggars Purse with Pesto, Provolone, Salami, and Roasted Red Peppers	\$5.50 per piece

Chilled

Madras Curry Chicken Mousse on Beet Chip	\$5 per piece
Beef Carpaccio Croustillant with Truffle Farm Egg Emulsion	\$6 per piece

Minimum order of 25 pieces per selection

Chilled

Chilled Citrus Crab Push Pops with Yuzu, Avocado, and Tobbiko	\$6 per piece
Smoked Salmon & Goat Cheese Truffle with Orange Zest & Shaved Chives	\$5.75 per piece
Smoked Salmon Canape with Crème Fraiche, Caviar, and Potato Latkes	\$5.75 per piece
Shrimp Cocktail with Traditional Cocktail Sauce	\$6 per piece
Tuna Tartar Cones with Avocado and Ginger Soy	\$6.50 per piece
Mini Lobster Roll Push Pops with Shallot Dressing & Tobbiko	\$6.50 per piece
Taylor Bay Scallop Ceviche with Citrus Vinaigrette	\$6 per piece

A service charge of 15 % of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 9% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. 7% state tax applies to all food, beverage and rental charges. Prices based on 90 minutes of service; 25 person minimum. Revere Hotel makes every effort to accommodate the various dietary requirements of our clients and handles food allergies seriously. Every effort is made to instruct our staff regarding the potential severity of food allergies. Please be advised that our menu items may contain allergens, may have come in contact with items containing allergens, and there is always a risk of contamination or cross-contamination contact.