



HEALTHY GOURMET

MIAMI



PASSED BITES

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Perfect for unforgettable events.

Packages starting at \$29.99 /pp (5 options). Prices based on 20+ guests.

Service staff, rentals, bar, and setups AVAILABLE (not included)



SMOKED SALMON MOUSSE

honey Smoked Salmon and mascarpone.

FREE RANGE CHICKEN CAUSA

peruvian causa stuffed with chicken.

305 BLACK BEAN CROQUETA

topped with avocado crema.

CAMEMBERT PISTACHIO AMUSE

french camembert, green grape & pistachio.

PROSCIUTTO ARUGULA AND BRIE BRUSCHETTA

with roasted tomato/orange confit.

AJI AMARILLO CEBICHE DELIGHTS

wild mahi with Peruvian chile cream.

OCTOPUS ANTICUCHERO

sous vide octopus, duch potato, anticuchero.

SPICY THAI MEATBALLS

candiedsesame, rocoto, lemongrass.

TRUFFLED CAPRESE SKEWERS

tomato, mozzarella, basil, and truffles.

PROSCIUTTO GOAT CHEESE FILLED DATES

with goat, lemon, herbs. Cold smoked.

TUNA CEBICHE NIKKEI

tuna belly, sesame, rocoto marmalade.

POACHED PEAR & BRIE BRUSCHETTA

poached pear compote, crispy pine nuts.

MANGO AND SHRIMP CEBICHE

shrimp, passion fruit leche de tigre.

QUINOA YERBA BUENA TABBOULEH

fresh and tangy. Peruvian style.

WAGYU BRUSCHETTA

flame grilled wagyu, caramelized onions.

YUCA AREPA WITH SHORT RIBS

24 hr shortrib. charred shallots, aioli.

SERRANO MANCHEGO CROQUETTES

with fig marmalade and roasted garlic alioli.

VEGAN CAUSA

potato, botija tapenade, avocado alioli.