GOLDEN HOUR EVENTS

Bespoke Catering and Cocktails

AUTUMN 2026

CANAPÉ MENU

DIPS

Cranberry Whipped Feta | marinated Greek feta, orange, cranberry jam, pistachio

Caponata | roasted eggplant, bell pepper, celery, caramelized onion, tomatoes, and capers

Spinach & Artichoke | spinach, marinated artichokes, smoked gouda, aged parmesan

Roasted Cauliflower | slow roasted cauliflower, tahini, garlic, olives, and lemon

CANAPÉS

Asparagus & Gruyere Puff Pastry Tarts | flaky pastry, roasted asparagus, gruyere

Ricotta & Broccolini Crostini | whipped ricotta, broccolini, hot honey

Grilled Shrimp Skewers | choice of chimichurri or satay sauce

Baked Brie Bites | pecan, fig jam

Boursin & Quinoa Stuffed Mushrooms | herbed boursin, quinoa, fresh herbs

Butternut Squash, Goat Cheese & Honeycrisp Apple Crostini | roasted squash, goat cheese, honeycrisp apple, honey, fresh herbs

Chicago Dog Style Deviled Eggs | poppyseed, tomato, pickle

Miso Deviled Eggs | black sesame

Chicken Lettuce Cups | Moroccan zhug sauce

Pesto Chicken BLT Sliders | brioche, pesto aioli, tomato, arugula

Mini Twice-Baked Potato Boats | crispy skin, creamy filling, chives

Butternut Squash Bisque Shooters | roasted squash, pepita, evoo

Add on option: sharp cheddar and honeycrisp grilled cheese

Mini Falafel | tzatziki, fresh herbs