



STE Canapés & Table Snacks 2024

Table Snacks

Curated Cheeses & Charcuterie – market fruit, membrillo, table crackers

Smoked Bluefish Dip – Grenada chilies, dill, olive oil, sourdough ciabatta

Tarte Flambé – grilled flatbread with goat cheese, smoked guanciale, onion

Market Vegetable Crudités – garlic crackers, tahina verde

Octopus Ceviche – red onion, seasoning chilies, cilantro, plantain chips

Cumin Papadum & Avocado – mango atchar, lime

Blue Crab Dip – baguette, aged cheddar, hot sauce, chive

Raw Bar (add. \$20 per guest)

East Coast Oysters & Little Neck Clams – Grenada chili mignonette, lemon, horseradish, hot sauce

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Canapés

K. F. C. Bao – wing sauce, kewpie, kimchi

Boquerones, Uni Butter & Miche

Pan con Tomate – heirlooms, garlic, baguette, country ham

Scallop & Shoshito Skewers – sour chili sauce, lime

Louisiana Prawn Skewers – sambal butter, lime

Green Mango & Lime Leaf Summer Rolls - Thai basil, cucumber, radish, nuoc cham

Burrata & Bottarga – lemon zest, olive oil, sourdough cracker

Tostones & Avocado – aji amarillo, cilantro, lime

Soft Shell Crab Toast – kewpie, avocado, fermented chili (**summer**)

Smoky Eggplant – ajika, walnuts, mint, coriander

Foie Mousse Toast – cognac, pepper jelly, toasted miche

Buttermilk Biscuits & Country Ham – chili jam, honey butter

Hot Chicken & Waffles – buttermilk fried chicken, maple butter, chili oil

Boudin Balls – beef tongue, chicken liver, scallion, creole mustard, pickles

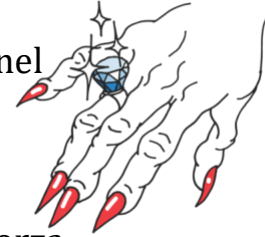
Coxinha – crispy chicken and cream cheese croquettes

Anticuchos de Corazon – beef heart skewers, garlic oil, cumin, aji

Sourdough Blinis – smoked salmon, crème fraiche, smoked trout roe

Caribbean Beef Patties – tonkatsu curry, American cheese

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CT Style Lobster Rolls – lobster butter, lemon, bronze fennel

Crostini Neri – chicken liver mousse, cognac, onion jam

Suppli Classico – vialone nano rice arancini, tomato, scamorza

Blue Crab Arepas – aji dulce, shallot, yuzu kosho, lime

Gobi Manchurian - crispy cauliflower with curry leaf, scallion, chili, tosazu

Vada Pav – potato fritter, dry garlic-coconut chutney, green chutney, tamarind

Pani-Puri – new potato, chaat masala, cilantro, mint, tamarind

Duck Carnitas Tacos – red cabbage, duck confit, fermented hot sauce

Cochinita Pibil Tacos – pickled onion, naranja agria, pineapple-habanero, house tortillas