

Hors D'oeuvres

at the Fashion Institute of Technology
FIT – 2025/2026

Butlered Hors D'oeuvres (25 person minimum)

choose 6 - \$22.45/per person, per hour

choose 8 - \$24.37/per person, per hour

Stationary Hors D'oeuvres (25 person minimum)

choose 3 - \$18.00/per person, per hour

choose 4 - \$19.94/per person, per hour

Dry Bar

\$6.99/per person, per hour

Includes assorted soda, flat water, sparkling water, cheese sticks, mixed nuts, lemon, lime

Wine Bar

\$18/per person, for 1st hour, \$14/per person for 2nd hour

Includes house wine (red, white, prosecco), soda, sparkling water, flat water, mixed nuts, wasabi peas, cheese sticks, lemon, lime

~Alcohol service first requires approval from FIT

~Captains, wait staff, and bartenders may be required

~A one day liquor license may be required and can take up to three weeks to process

Meat

Beef Yakatori
Short Rib Arancini – Siracha Aioli
Lamb Samosa in Phyllo
Chicken Yakatori
Chicken Potstickers
Coney Island Franks – Dijon Mustard
Thai Chicken Spring Roll
Waldorf Chicken Salad in Phyllo Cup
Chicken Wonton – Sweet Ginger Soy Sauce

Vegetarian

Vegetable Samosa – Apricot Chutney
Spinach and Feta in Phyllo
Kale and Edamame Dumpling
Gazpacho Shooters – Spiced Rim (vegan)
Roasted Vegetable Empanada
Mozzarella & Tomato Skewer – Sweet Balsamic
Quinoa Fritter – Yogurt Sauce
Truffled Potato Croquette – Ranch
Goat Cheese Fritter – Yogurt Sauce
Roasted Root Vegetable Kabob – (vegan)
Four Cheese Arancini – Pesto Ranch
Goat Cheese and Honey in Phyllo

Seafood

Maryland Crab Cake – Horseradish Sauce
Coconut Shrimp – Apricot Sauce
Roasted Shrimp Cocktail - Horseradish Sauce
Shrimp Spring Roll
Salmon Satay with Lime and Cilantro
Tempura Shrimp

Premium

(subject to additional charge)

Crab Salad Crostini
Baby Lamb Chops – Yogurt Sauce
Lobster Salad Tart – Dill and Chive Mayo
Peking Duck Ravioli – Sesame, Panko
Tuna Tartare - Mini Sesame Cone

Add ons

(25 person minimum)

Antipasto Salad - Marinated Vegetables, Italian Meats
and Cheeses - \$10.35/pp

Bruschetta Bar – Tomato Bruschetta, Eggplant Caponata, Roasted
Peppers, Crostini, XVOO, Balsamic - \$14.45/pp

Tapas – Lemon Basil Roasted Shrimp, Smoked Chorizo, Aged Manchego,
Roasted Shishito Peppers, Smoked Almonds - \$19.65

Tuscan Display – Italian Meats and Cheese, Marinated Olives,
Marinated Artichokes - \$16.05/pp

Presidential Cheese Board – New York and New England Artisan
Cheeses, Fig Chutney, Berries, Crackers - \$17.55/pp

Urban Mezze – Whipped Feta Dip, Romesco Dip, Eggplant Caponata, Crackers, Rice Crackers, Pita Chips, Carrot & Celery Sticks - \$16.99/pp

Baked Brie – Baked in Puff Pastry – Fig Preserves, Honey, Pita Chips, Sliced Baguettes - \$12.99/pp

Mac “n” Cheese Bar – Crumbled Bacon, Roasted Tomatoes, Parmesan Panko Crumbs - \$14.99/pp

Mediterranean Station – Spanokopita, Marinated Olives, Babaganoush, Hummus, Tstziki, Toasted Pita - \$15.50/pp

Dumpling Bar – Chicken Pot Stickers, Kale & Edamame Dumplings, Vegetable Spring Rolls, Duck Sauce - \$15.99/pp

Smoked Seafood – Smoked Atlantic Salmon, Hot Smoked Trout, Whitefish Salad, Horseradish Sauce, Capers, Crackers - \$19.99/pp

Sushi Assortment – Wasabi, Ginger, Soy - \$16.50/pp

Domestic Cheeses Served with Crackers - \$6.98/pp

Fresh Garden Crudit  with Ranch Dressing - \$4.65/pp

Hummus served with Pita Triangles - \$5.87/pp