



SUMMER COCKTAIL PARTY MENU

WHO WE ARE

One World One Kitchen" is more than a culinary powerhouse; it's a celebration of global unity through the art of food. we embrace the idea that food is a universal language that brings people together, transcending borders and differences. Our culinary and service offerings are built around creating a global luxurious culinary experience that brings people together to enjoy all life celebrations.





PASSED HORS D'OEUVRES



Our Top Hits

1. **Ahi Tuna Tartar on a Sesame Crisp** | tobiko | avocado wasabi | micro greens
2. **Pretzel Crusted Chicken & Bacon Lollipops** | ranch
3. **Truffle Grilled Cheese** | marinara | aged cheddar
4. **Smoked Salmon on Black Bread** | chives | whipped caviar mascarpone
5. **Truffle Parmesan Pommes Frites** | parmesan truffle aioli | fines herbs
6. **Mini Wagyu Sliders** | bacon | aged cheddar | bbq | spicy aioli
7. **Panko Crusted Potato Leek Balls with Gruyere Cheese Centers** | cilantro lime aioli
8. **Mini Tuna Tartar Tacos** | blue corn | ahi tuna | toasted sesame | wasabi | avocado
9. **Baha Fish Tacos** | chive and dill yogurt | pickled shallots | wasabi relish | pea shoots
10. **Coconut Shrimp** | sweet chili pineapple sauce
11. **Porcini Mushroom & Truffle Risotto Balls** | porcini cream sauce
12. **Caesar Salad Cups** | gem lettuce | toasted parmesan | fresh cracked pepper
13. **Roasted Mushroom Cups** | fresh herbs | goat cheese | pecans | balsamic
14. **Vietnamese Vegetable Summer Rolls** (vegan) | avocado | bell pepper | thai basil
15. **Potato Pancakes & Caviar** | creme fraiche | chives

Hors d'oeuvres | Cold

Mediterranean Cucumber Cups | Feta, Olives, Herbs, Onion
Caprese | Mozzarella, Cherry Tomatoes, Fresh Basil & Pesto
Bruschetta | Mozzarella, Basil, Olive Oil & Tomato
Artichoke Mascarpone Crostini
Ahi Tuna Tartar on a Sesame Crisp | Avocado Wasabi, Tobiko & Micro Herbs
Salmon Tartare in Mini Cucumber Cups
Quail Devilled Eggs with Caviar
Oysters on Ice Red Wine Mignonette
Prosciutto Wrapped In Melon Walnut Pesto
Steak Crostini Truffle Horseradish Cream
Blue Corn Ahi Tuna Tacos | Avocado, Radish, Spicy Tobiko Aioli, Micro Herbs
Baby Lobster Rolls
Beet Infused Salmon Gravlax | Dill Sour Cream, Crispy Lavash
Smoked Salmon, Cucumber & Chives Caviar Crème Fraiche | Crispy Black Bread
Shrimp Cocktail
Mixed Seafood Ceviche
Smoked Duck Crostini with Horseradish Cream
Crudit  & Dip Cups
Devilled Eggs with Chives and Salmon Roe
Grilled Shrimp Tostadas

Hors d'oeuvres | Hot

Vegetable Dumplings | soy scallion dipping sauce
Panko Crusted Mozzarella Balls | marinara
Goat Cheese & Pepper Samosas | chili tamarind
Sesame Crusted Tofu Paneer (Indian Cottage Cheese) Balls | Coconut Curry Sauce
Maryland Mini Crab Cakes Chili | miso aioli
Crispy Calamari | chili lemon aioli & marinara sauce
Wild Mushroom Pastry Cups | white wine sauce
Chicken Cuban Cigars (Served in Cigar Boxes) | red pepper sauce
Sweet & Tangy Duck Meat Balls
Crispy Peking Duck Rolls | hoisin sauce
Arancini | marinara dipping sauce



Seared Steak & Scallion Dumplings | thai chili vin
Chorizo in Puff Pastry | hot mustard
Mini Cumin & Mint Lamb Meatballs | pita, whipped lemon yogurt, tahini
Artisan Pigs in a Blanket | everything seasoning, hot mustard
Crispy Duck or Pork Belly Steamed Bao Buns | cucumber & scallions crispy shallots
Seaweed & Peanut Crusted Chicken Satay | coconut kaffir lime sauce
Jewel Crusted Shrimp | thai chili aioli
Miami Crab Cakes | mango cilantro salsa
Tempura Fried Chicken Lollipops | sweet & spicy dipping sauce
Truffle Mushroom Ravioli | porcini truffle cream

Hors d'oeuvres | Sweet

French Beignets Bourbon Butterscotch
Tiramisu Cups
Cinnamon & Brown Sugar Churros
Mini Tres Leches Cakes
Mini Ginger Marmalade Bread Puddings
Chocolate Almond Spring Rolls
Madagascar Vanilla Bean Whipped Cream
Mini Red Velvet Cupcakes
Assortment of French Macaroons
Ice Cream Sandwiches
Cake Pops
Mini Fruit Tarts | Passion fruit Curd
Strawberries Dipped in Chocolate
Bourbon Iced Milk Shots & Warm Chocolate Chip Cookies
Assortment of French Petit fours



FOOD & LIVE ACTION STATIONS

Grazing Table - An elaborate display of our Chef's selections of Cheese, Crudités, Charcuterie, Fruit, Breads & Accompaniments.

Caviar & Truffle Bar - A choice of premium quality Caviar in a beautiful and elegant presentation with all the fixings. (Prices will vary based off the Caviar Selections. Options to add on truffle based delicacies.

Premium Raw Seafood & Oyster Bar with all the fixings

Flat Bread Pizza Grill - Hand made on the spot flat bread pizza's presented on multi-levels. Options include basil pesto, fresh mozzarella, tomato jam, white truffle and much more

Carving Station | Chef Run - A wide choice of Prime Steak Cuts, Lamb, Chicken, Duck, Fish Carved to Order with a delicious array of Sauces & Sides

Pasta Bar | Chef Run

Choice of Pasta. Made to order with wild mushrooms | white truffle oil | parmesan | fresh herbs | basil pesto | toasted pignoli | parmesan | asparagus | peas | tomato cream sauce | marinara and many other options available upon request

Taco Station | Chef Run

Choice of Grilled Steak, Chicken, Pork & Slow Braised Jackfruit, Caramelized Mushrooms served on your guests choice of soft flour or blue corn tortillas

Toppings - shredded mixed cheese | red cabbage slaw | chipotle aioli | guacamole | cilantro lime crema | grilled tomato salsa | jalapenos | red onions | sour cream

Mexican Street Corn Salad | cilantro | cotija cheese | chipotle lime aioli | tomatoes |

Burger & Hot Dog Station | Chef Run

Choice of beef, chicken, lamb, turkey and vegetable burgers

french fries | porcini truffle cream sauce | cheddar | onions | lettuce | tomato | bacon | bbq sauce | spicy aioli | blue cheese

Fried Chicken Station | Chef Run

Buttermilk soaked crispy fried chicken

Includes - french fries | ranch | sweet heat | bbq sauce





FOOD & LIVE ACTION STATIONS

Dumplings & Ravioli Bar | Chef Run

Choice of Steak & Scallion, Chicken & Mushroom, Pork and Vegetarian dumplings | pan seared | steamed | scallion oil | thai chili vinaigrette | soy scallion dipping sauce

Macaroni Bar | Chef Run

Macaroni & Cheese Bar with lots of toppings. Classic Cheese, Alfredo or Vodka Sauce
Toppings - mushrooms | crispy shallots | peas | diced tomatoes | peppers | parmesan | grated cheddar | blue cheese | chili flakes | Bacon

Fish Market | Chef Run

Carved to order miso salmon | sesame crusted seared ahi tuna | fish & chips in newspaper cones | malt vinegar | ketchup | tartar sauce

Accompaniments - blistered shishito peppers | truffle aioli | sea salt | crispy smashed potatoes | green onion | olive oil | pink salt | thai birds eye chili | diakon | thai basil | rice wine vinegar | soba noodle salad | shredded vegetable | black sesame | yuzu kosho vinaigrette | avocado wasabi

Sushi Station | Chef Run by traditional Sushi Chef. Made to order assorted nigiri, sushi and specialty rolls. Condiments include wasabi, pickled ginger & soy sauce

DESSERT STATION

Ice Cream & Dessert Bar

Allow your guests to create their favorite ice cream sundaes and sandwiches

Cookie Options - Red velvet cookies | Chocolate Chip Cookies | Sugar Cookies

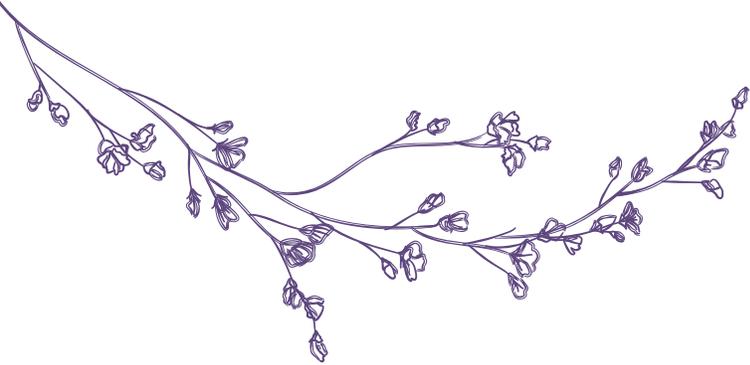
Ice Cream Options - strawberry | tahitian vanilla | chocolate

Toppings - gummies | sprinkles | oreo crumbles | chocolate chips | shredded coconut | crushed | pretzels | M&M's | chocolate sauce | butterscotch | nuts | berries

Coffee & Tea Bar

Regular & decaffeinated coffee | assortment of teas | whole milk | almond milk | sugar | sweetener

SIGNATURE COCKTAILS & PRICING



Our Summer Signature Cocktails

Blood Orange Mix for Bourbon Cocktail

Ginger Lemongrass & Lychee Martini

Passion Fruit Mint Mojitos Mix

Grapefruit Jalapeno Margarita Mix

Spicy Fresh Mango or Pineapple Margarita Mix

Rose, Tangerine Spritzer

Pricing

\$12 Per Item Per Head for any Cold, Hot or Savoy Items. Food Stations cost between \$25 - \$45 per head depending on the selected station and items selected (does not include the Caviar Bar or Raw Seafood Bar).

For a Cocktail Party we recommend a combination of 8-10 Items of Cold, Hot & Sweet. Minimum Number of guests for a Cocktail Party is 30.

Service Crew Charges for the Hamptons & Upstate NY (for other locations including NYC pls Inquire)

On Site Senior Chefs @\$450

On Site Sous Chefs \$400

Servers @ \$400

Bar Tenders @\$500

Travel Fees to the Hamptons \$350

Additional Notes: We may need to increase the costs of the Service Crew & Chefs if the event is goes beyond the average 5 hours

CHEF CHARLES DISA

Chef Charles Disa, an acclaimed Multi Award- Winning Chef, is the proud Owner & Executive Chef of One World One Kitchen, a boutique catering company synonymous with luxury and culinary excellence.

With an impressive clientele including Sir Paul McCartney, Neil Patrick Harris, Debra Messing, and many of New York's Billionaire Clients, Chef Charles brings a contemporary global feel to his cuisine, inspired by his diverse cultural experiences from all around the world.

Chef Charles is renowned for merging global influences to create unique and delicious foods that have captivated high-profile clients and critics alike. Specializing in New American cuisine, his secret to success lies in high-quality ingredients, a health-conscious approach, and his unique ability to optimize flavors using herbs and spices and cooking techniques from all across the globe.

Chef Charles Disa comes from a Marketing background with an MBA in strategic marketing and over 12 years of experience with top global management consulting firms. Today Chef Charles follows his true passion for cooking and brings a unique blend of marketing acumen and culinary expertise. Charles is a culinary consultant for numerous boutique hotels and restaurants in Asia & New York. Charles has worked as the executive chef at two fine dining establishments in New York City, he now leads One World One Kitchen Catering company, redefining the boundaries of exquisite dining & luxurious experiences. His team of Chefs, Mixologists, Hosts, Bartenders and Servers are Hand Picked and Trained and all of them share the same passion as Chef Charles to continuously create extraordinary and memorable guest experiences.