



## 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.

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# 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** **Crudité & 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

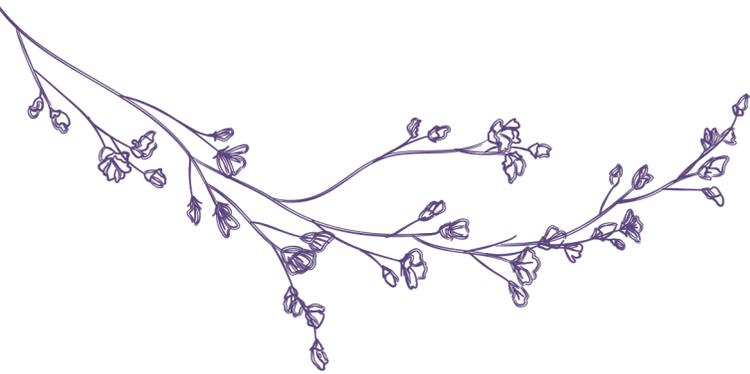
**Ice Cream Options** - strawberry | tahitian vanilla | chocolate

**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



## **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

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

On Site Sous Chefs

Servers

Tenders

Travel Fees to the Hamptons

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.