



Hors d'oeuvres

BY HOTT CATER



The hors d'oeuvres is more than a transition — it is a thoughtfully curated experience that bridges the ceremony and reception with elegance and sophistication.

During this time, guests are invited to relax, connect, and savor a selection of beautifully presented hors d'oeuvres alongside handcrafted beverages, all served in a refined and welcoming atmosphere.

Our team elevates this moment through attentive service, exquisite presentation, and dishes prepared fresh onsite — ensuring every bite reflects both quality and artistry.

All cocktail hour packages include:

- Dedicated hors d'oeuvres service staff
- Fresh, chef-prepared cuisine cooked onsite
- Elegant presentation and seamless guest service





PACKAGE 1 : \$888

. **GOLDEN IMPERIAL SPRING ROLLS WITH PORK, SHRIMP & TARO : 100 pcs**

- **Xuân Quyển Hoàng Gia Nhân Tôm Thịt**

- Handcrafted crispy spring rolls featuring a refined blend of pork, shrimp, taro root, and carrot, offering a perfect harmony of richness and texture.

. **CRISPY MINI SAVORY CAKES WITH FRESH SHRIMP & COCONUT CREAM : 100 pcs**

- **Bánh Khọt Tôm Tươi Nước Cốt Dừa**

- Handcrafted golden savory bites featuring fresh shrimp and silky coconut cream, delicately composed to achieve a harmonious balance of crispness and richness.

. **LOTUS ROOT SHRIMP MOUSSE BITES : 100 pcs**

- **Liên Ngẫu Tôm Ngọc Hoàng Kim**

- Lotus root layered with delicate shrimp mousse, lightly fried to a crisp golden finish.





PACKAGE 2 : \$1488 (4 COURSE)

. CRISP PURI, LEMONGRASS-SAUTÉED BABY CLAMS

- 80 pcs

- Hến Non Xào Sả Ớt Trong Bánh Puri Giòn

- Delicately sautéed baby clams infused with lemongrass and chili, nestled in a crisp puri shell, offering a harmonious balance of fragrance, texture, and warmth.



. MINI BAGUETTE, VIETNAMESE HOUSE AROMATICS

- 80 pcs

- Bánh Mì Mini Cùng Hương Vị Việt Tinh Tuyển

- A refined take on the Vietnamese bánh mì, featuring house aromatics, pickled vegetables, and fresh herbs in a delicate crisp baguette.



. CHARRED EGGPLANT IN SWEET MISO GLAZE, SESAME & HERBS (VEGETARIAN)

- 80 pcs

- Cà Tím Nướng Lửa Than Phủ Sốt Miso Mịn & Mè Rang (Chay)

- Fire-charred eggplant glazed with sweet miso, finished with toasted sesame and fresh herbs—delivering a refined balance of smoky depth and delicate umami.

. MINI CHICKEN SATAY WITH PEANUT EMULSION

- 80 pcs

- Gà Nướng Hương Satay với Nhũ Tương Đậu Phộng

- Grilled chicken infused with Southeast Asian spices, paired with a delicate peanut emulsion and aromatic herbs.



PACKAGE 3 : \$1988 (4 COURSE)



- . SEARED BEEF PHO ROLLS WITH HERB GARDEN ESSENCE : 40 PCS
- . SEARED KING OYSTER MUSHROOM RICE NOODLE ROLLS WITH GARDEN HERBS (VEGAN) : 40 pcs

- Phở Cuốn Ngưu Nhục Áp Chảo Thanh Vị
- Phở Cuốn Chay Nấm Hoàng Kim & Rau Thơm Vườn

- Fresh rice noodle rolls featuring a choice of seared king oyster mushroom or premium Wagyu beef, complemented by aromatic herbs, caramelized onion, and delicate garlic notes, delivering a refined balance of umami and freshness.

- . BUTTER-POACHED LOBSTER BRIOCHE ROLL WITH FINE HERBS : 80 pcs

- Tôm Hùm Cuộn Bánh Mềm Kiểu Âu Hương Bơ

- Succulent lobster gently butter-poached and nestled in a delicate brioche roll, finished with aromatic herbs and a light butter emulsion, offering a luxurious balance of sweetness, richness, and refined freshness.



- . GOLDEN CRISP RICE WITH AHI TUNA TARTARE & CHILI

- 80 pcs

- Cơm Giòn Vàng Cá Ngừ Tartare Cay & Bơ Tươi

- Golden crisp sushi rice topped with ahi tuna tartare and a delicate hint of chili, offering an elegant balance of texture, gentle heat, and ocean freshness.

- . MUSHROOM CAPS WITH CRAB-PORK FARCE & HERB ESSENCE

- 80 pcs

- Nấm Đút Lò Phủ Nhân Cua & thịt heo Hương Thảo Mộc

- Roasted brown mushroom caps filled with crab and pork, finished with aromatic herbs, offering a refined balance of sweetness and savory depth.



Chef's Selection of Hors d'Oeuvres

BY HOTT CATER

" A curated collection of refined hors d'oeuvres, crafted with premium ingredients to elevate your cocktail hour experience.

These selections are designed to complement your main menu, offering guests a light yet indulgent introduction to the celebration while they mingle and unwind.

Each item may be customized in quantity and presentation, allowing you the flexibility to feature them for select VIP guests or throughout the entire event. "



THO V. HO

EXECUTIVE CHEF OF
HOTT CATER





Chef's Selection of Hors d'Oeuvres

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. CHARCOAL-GRILLED A5 WAGYU SKEWERS, SEA SALT & JAPANESE SPICE (market price)

- Bò Wagyu Nhật Thượng Hạng Nướng Than, Muối Biển & Gia Vị Nhật

- Charcoal-grilled Japanese Wagyu, renowned for its exceptional marbling and melt-in-your-mouth texture, complemented by sea salt and refined Japanese spices.



. CRISP SOFT SHELL CRAB TEMPURA, BUTTERED BRIOCHE & HOUSE PICKLES (market price)

- Cua lột tempura giòn kẹp bánh brioche bơ, dùng kèm aioli cay nhẹ và dưa chua

- Golden tempura soft shell crab nestled in soft brioche, complemented by chili aioli and pickled vegetables for a vibrant, well-balanced bite.





Chef's Selection of Hors d'Oeuvres

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. SEARED DIVER SCALLOPS, CAVIAR & SILKY CAULIFLOWER PURÉE (market price)

- Sò Điệp Áp Chảo, Trứng Cá Muối Thượng Hạng & Kem Súp Lơ

- Seared diver scallops paired with caviar and smooth cauliflower purée, offering a balanced harmony of texture and flavor.

Caviar Selection :

- Sturgeon Caviar
- Salmon Roe (Ikura)
- Tobiko (Flying Fish Roe)



. PEKING DUCK IN DELICATE PANCAKE, HOISIN & GARDEN CUCUMBER (market price)

- Vịt Quay Bắc Kinh Cuốn Bánh Mỏng, Sốt Hoisin Thanh Nhẹ & Dưa Leo Tươi

- Crisp Peking duck wrapped in a delicate pancake, complemented by hoisin and fresh cucumber for a refined balance of richness and freshness.





Hors d'Oeuvres for Plated Menu

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The selections below are available for clients utilizing our plated menu service and may be ordered per guest or by custom quantity. These offerings are also available as enhancements to any cocktail hour service for those who wish to further elevate their experience.

All cocktail hour service include:

- Dedicated hors d'oeuvres service staff
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Hors d'Oeuvres for Plated Menu

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IMPERIAL EGGROLLS, HERITAGE PORK / VEGAN SELECTION

- Delicate rice paper rolls filled with seasoned pork or plant-based ingredients, crisp and balanced with fresh aromatics.

BABY CLAMS IN CRISP SHELL, LEMONGRASS & MINT

- Tender baby clams served in a light shell with bright notes of lemongrass and fresh mint.

JAPANESE SHRIMP TEMPURA, SCALLION

- Lightly battered shrimp, fried to a delicate crisp and finished with green onion.

CHINESE BBQ CHICKEN BAO, CUCUMBER & SESAME

- Soft steamed bao filled with savory chicken, fresh cucumber, and toasted sesame.

BUTTERED LOBSTER ROLLS, CHIVES & LEMON

- Sweet lobster lightly dressed, served in soft rolls with chives and a touch of citrus.

CRISPY CHICKEN & WAFFLE, MAPLE GLAZE

- Golden fried chicken paired with soft waffle and finished with a sweet and savory maple glaze.



LEMON CHICKEN SKEWER, FINES HERBES / SATAY

- Grilled chicken skewers marinated in citrus and herbs, or served with a rich satay profile.

SHRIMP COCKTAIL, CITRUS & SPICE

- Chilled shrimp served with a bright, tangy, and lightly spiced dressing.

BACON-WRAPPED DATES, GOAT CHEESE

- Sweet Medjool dates wrapped in smoked bacon, filled with creamy goat cheese.

MINI TACOS, SEASONAL SELECTION 4.99

- Soft tacos filled with rotating seasonal proteins, fresh herbs, and vibrant toppings.

KOREAN FRIED CHICKEN, SWEET CHILI GLAZE

- Crispy fried chicken coated in a bold, sweet and spicy Korean-style glaze.

AVOCADO TOAST, CITRUS & OLIVE OIL

- Creamy avocado on crisp toast, finished with citrus, sea salt, and extra virgin olive oil.

VIETNAMESE LEMONGRASS PORK SKEWER, PICKLED VEGETABLES & HERBS

- Lemongrass-marinated pork, chargrilled and served with pickled vegetables and fresh herbs.

SMOKED SALMON TARTARE, ROE & DILL

- Finely chopped smoked salmon with roe, crème fraîche, and fresh dill.

