



Spring hors d'oeuvres table with lobster tacos, parmesan truffle popcorn, beef short rib sliders with mini shots of Guinness, shrimp tempura lolipops, and mac 'n' cheese canapés, by Boutique Bites (773.313.3211, boutiquebites.com) in Chicago



Saki soy-seared tuna skewers, sous vide-style local Wagyu beef, and saffron-scented wild rice pilaf, by Disney Special Events and Catering Operations (321.939.7129, disneymeetings.com) in Buena Vista, Florida

*New on the Menu*

# Immovable Feasts

Stationary hors d'oeuvre displays and buffets make a statement with artful arrangements and creative presentations. *By LAUREN MATTHEWS*



Housemade hot pretzel rolls with assorted mustards, heated over river rocks, by A Thyme to Cook (877.849.6386, athymetocook.com) in North Stonington, Connecticut

Fruit, bread, and cheese display, by en Ville Event Design & Catering (416.533.8800, enville.com) in Toronto



Tapas bar, by Good Gracious Events! (323.954.2277, goodgraciousevents.com) in Los Angeles, displayed on sustainable bamboo risers from Cal-Mil (800.321.9069, calmil.com)

Dessert and artisanal tea buffet, by chef Tomas Rivera for Poko Event Productions (310.441.5500, pokoevent.com) in Los Angeles



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