



Passed Hors d'oeuvres

Savory Tarts & Quiches

Potato-Leek Tartlet

Fig-Caramelized Onion & Blue Cheese Tartlet

Potato & Black Olive Tartlet

Spinach & Gruyere Quiche Bite

Wild Mushroom Quiche Bite

Asparagus & Parmesan Quiche Bite

Skewered

Grilled Beef & Crimini Mushroom with red wine dipping sauce

Rosemary Lamb with Romesco dipping sauce

Roasted Shrimp with Salsa Verde

Fried Rabbit with Black Olive Tapenade

Lemongrass Beef with Hoisin-garlic dipping sauce

Shrimp Potstickers with Chili-lime vinegar

Artichoke Dumpling with Brown Butter dipping sauce

Watermelon with Goat Cheese & Pistachio

Potato Tortellini with Brown Butter dipping sauce

Beef Maki Roll with Scallion, Vermicelli, Basil, Carrot

Lamb Meatball with spice glazed Carrot

Soup Shots

Yellow Tomato Gazpacho

Chilled Green Pea with Crab Salad

Cauliflower with curry infused oil

Apple Soup with seared Foie Gras

Chilled Corn Soup with basil oil

Cucumber Gazpacho with almond oil

Celery Root Soup with Black Truffle foam

Arugula Soup with Fromage Blanc Sorbet

Crostini

Duck Rillettes with pickled Cherry
Chicken Liver Mousse with pickled Fennel
Marinated Zucchini with Ricotta Fresca
Fresh Goat Cheese with Beet Tartar
Smoked Duck & Fig
Buffalo Mozzarella-sea salt & olive oil
Pancetta with peach & feta
Butternut Squash & Serrano Ham
Tandoori Chicken & Green Lentil Mash
Grilled Steak with Bernaise Mayo & Arugula
Artichoke Puree with Almond & pickled Lemon

Crisps & Chips

Smoked Trout & pickled radish - potato crisp
Smoked Bluefish & onion jam - wonton crisp
Avocado Puree & Mississippi Paddlefish Caviar - potato crisp
Tuna Tartar with Black Olive – sweet potato crisp
Rare Seared Tuna with Parsnip puree & roasted pepper tapenade – wonton crisp
Duck Confit with Pistachio & Red Onion jam – wonton crisp
Merguez & Grilled Eggplant – flatbread crisp
Braised Chicken with Sundried Tomato Pesto & Green Olive – flatbread crisp
Quick Seared Venison with Pickled Green Apple – pappadam crisp
Celery Root Puree with Caramelized Apple – pappadam crisp

Blinis

Grilled Mahi with basil pesto – corn blini
House Cured Gravlax with breakfast radish – red pepper blini
Slow Cooked Pork Belly with pickled carrot – scallion blini
Roasted Shrimp with Corn relish – black bean blini

Bites

Cod Cakes with lemon aioli & caperberry

Bass Tartar & Sweet Corn – tortilla cup

Braised Shortrib Slider with horseradish & shaved Fennel

Endive with Blue Cheese & Cherry Tomato Jam

Goat Cheese Stuffed Dates with roasted Pecan

Olive Oil poached Shrimp with pickled Fennel & curry Mayo –
brioche

Smoked Salmon & Cucumber – sushi rice cube

Roasted Black Mussel with Basil butter & breadcrumbs

Eggplant Tempura with roasted Pepper Tapenade

Risotto Ball stuffed with Crab & Basil

Smoked Duck, Scallion & Vermicelli Summer Roll

Chicken, Vermicelli, Basil & Carrot Summer Roll – Sweet Corn
Sauce

BLT Summer Roll

Deviled Eggs

Spicy Tomato

Mustard & Cornichon

Smoked Pepper

Black Truffle

Sweet

Chocolate-Peanut Butter Mousse Profiteroles

Crostini of Bittersweet Chocolate Ganache & Sea Salt

Plattered

Oyster Fritters with Green Tomato dipping sauce

Fried Okra with roasted Pepper dip

Mini BLT's

Mini Croque Monsieurs

Quesadilla with Artichoke & Goat Cheese

Quesadilla with Short Rib, Collard Greens & Mozzarella

Hummus with Pita Chips

Roasted Eggplant Dip with Yucca Chips

Crudite of Vegetables with Green Lentil Dip

Tea Sandwiches

Smoked Salmon, Cucumber, Red Onion, Remoulade –
Pumpernickel

Green Apple, Goat Cheese – Caraway

Curried Chicken, Raisin – Sourdough

Radish, Watercress, Cream Cheese – Sourdough

Beefsteak Tomato, Crunchy Sea Salt Butter – Brioche

Smoked Salmon, Cucumber, Dill Butter – Rye

Serrano Ham, Manchego, Shallot Butter – Brioche

Tuna, Black Olive Butter, Basil – Sourdough

Pricing for hors d'oeuvres

Choose 2: \$8/person per hour

Choose 3: \$10/person per hour

Choose 4: \$12/person per hour

Choose 5: \$14/person per hour

Pricing for platters

Each platter: \$9/person per hour