

## HORS D' OEUVRES & COCKTAIL DISPLAYS



*\*Gf = Gluten Free & \*V = Vegan*

## TASTE OF ASIA

- ❖ Asian Spring Roll with Hoisin Ginger Sauce \*V
- ❖ Edamame Dumpling with Hoisin Ginger Sauce Served in a Tasting Spoon \*V
- ❖ Sesame Crusted Ahi Tuna with Wasabi Cream on a Cucumber \*Gf
- ❖ Soy Marinated Sesame Crusted Chicken Skewer with Thai Peanut Sauce \*Gf
- ❖ Pumpkin Patch Sushi Roll Topped with Wasabi Aioli
- ❖ Samosas with Tamarind Dipping Sauce \*V
- ❖ Minted Mango Salsa in a Cucumber Cup \*Gf & V
- ❖ Ginger Carrot Soup Sipper \*Gf & V

## BITE SIZED

- ❖ Bite Size Lump Crab Cakes topped with Chipotle Aioli
- ❖ Black Coffee BBQ Pulled Pork on a Mini Buttermilk Biscuit
- ❖ Bite Sized Chipotle Chicken Quesadillas with a Dollop of Sour Cream
- ❖ Grilled Petite Turkey Reuben with Red Onion Jam, Chipotle Aioli and Gruyere
- ❖ Petite Beef Wellington with Dijonnaise
- ❖ Petite Lobster Rolls on Brioche
- ❖ Petite Grilled Cheese
- ❖ Stuffed Mushrooms with Spinach and Feta
- ❖ Wagyu Mini Burger with American Cheese and Sautéed Onions

## ON CANAPE TOAST

- ❖ Seasonal Squash Caponata with Hummus on Crostini with Parsley Garnish \*V
- ❖ Fig Mascarpone with Candied Bacon atop Tuscan Toast
- ❖ Rare Roast Beef with Horseradish Cream & Red Onion Confit on Crostini
- ❖ Prosciutto Canape with Mascarpone and Sliced Fig
- ❖ Spring Pea Canape with Honey Mint and Ricotta
- ❖ Smoked Salmon Canape with Crème Fraiche and Capers

## ON THE SKEWER

- ❖ Chimichurri Flank Steak Skewer \*Gf
- ❖ Shrimp and Chorizo on a Bamboo Skewers \*Gf
- ❖ Jamaican Jerk Chicken Skewer with Mango Coulis \*Gf
- ❖ Sweet Chili Glazed Shrimp Skewers \*Gf
- ❖ Spiked Scallops Wrapped in Bacon with Horseradish Cream

## TARTLETS

- ❖ Brie and Apricot Chutney Tartlets with Almonds
- ❖ Guacamole in a Phyllo Cup topped with a Dollop of Sour Cream
- ❖ Goat Cheese and Caramelized Onion Tartlet with Red Onion Confit
- ❖ Philly Cheese Steak Tartlets with Red Onion Compote
- ❖ Spinach Artichoke Tartlet in Phyllo topped with Golden Parmesan
- ❖ Wild Mushroom Duxelle in Phyllo topped with Crème Fraiche and Chives

## GLUTEN FREE

- ❖ Grilled Baby Lamb Chops drizzled with Balsamic Reduction \*Gf (+ 6 \$)
- ❖ Potato Pancake Topped with Crème Fraiche \*Gf
- ❖ Endive with Dates, Goat Cheese and Balsamic Reduction \*Gf
- ❖ Smoked Salmon Mousse on Cucumber \*Gf
- ❖ Gingered Sweet Potato Cake topped with Apple Compote \*Gf

## SPRING-SUMMER ADDITIONS BEGINS MAY 1ST

- ❖ Asparagus Spears Wrapped in Prosciutto with a Balsamic Reduction \*Gf
- ❖ Tomato, Mozzarella skewer with basil pesto
- ❖ Summer Vegetable Focaccia Pizza Bite Drizzled with Basil Pesto
- ❖ Tomato Focaccia Pizza Bite Drizzled with Basil Pesto
- ❖ Watermelon and Feta on a Bamboo Skewer with Mint \*Gf
- ❖ Chilled Gazpacho Soup Sipper \* Gf

## FALL-WINTER ADDITIONS BEGINS SEPTEMBER 1ST

- ❖ Twice Baked Potatoes with Sour Cream, Chives and Bacon \*Gf
- ❖ Pumpkin Mascarpone Canape with a Candied Jalapeno Relish
- ❖ Stuffed Baby Mushrooms with Peppers, Onions, & Fennel \*Gf & V
- ❖ Polenta Squares topped with Tomato Chutney \*Gf
- ❖ Roasted Butternut Squash Soup Sipper \*Gf
- ❖ Butternut Squash, Hazelnuts and Sage Pesto Focaccia Pizza Bite
- ❖ Roasted Tomato Soup Sipper \*Gf

## PRESENTATION STATIONS

### **Spring-Summer Rustic Focaccia Flatbread** (*Begins May 1<sup>st</sup>*)

caramelized onions, blue cheese and pancetta  
summer squash, sundried tomato, red onions, basil pesto, mozzarella and red pepper  
cherry tomato & mozzarella with basil pesto  
mozzarella, grilled chicken, pesto, and red pepper flakes

### **Autumn-Winter Rustic Focaccia Flatbread** (*Begins September 1<sup>st</sup>*)

roasted tomatoes, black olives and fresh mozzarella  
butternut squash, hazelnuts and sage pesto  
mozzarella, grilled chicken, pesto, and red pepper flakes  
caramelized onions, blue cheese and pancetta

**Farm Harvest Crudité \*Gf**

cauliflower, broccoli florets, topped baby carrots, fennel, sweet bell peppers, asparagus, celery,  
radishes, cucumber, and cherry tomatoes  
spinach dip and hummus

**Balsamic Roasted Summer Vegetables \*Gf & V**

cremini mushrooms, topped baby carrots, fennel, red onion, red pepper,  
eggplant, zucchini, asparagus and hummus  
*April-September*

**Autumn Roasted Vegetables \*Gf & V**

topped baby carrots, cremini mushrooms, fennel, onion, potatoes,  
beets, seasonal squash, parsnips and hummus  
*October-March*

**Triple Mezze \*V**

eggplant dip, garlic hummus, white bean dip, assorted olives  
and paprika toasted pita wedges

**Fruit Display \*Gf & V**

chef selection of seasonal melons, pineapple, oranges, red grapes, mango,  
tropical fruits and berries

**Bruschetta Bar**

olive tapenade, white bean dip, tomato-basil, roasted red peppers  
sundried tomato pesto and pistachios  
crostini, and paprika dusted pita crisps

**Quesadilla Display**

chorizo and manchego cheese  
shredded chicken, onions, pepper, tomatoes and jack cheese  
roasted corn and black bean with cheddar cheese  
served with salsa, guacamole and sour cream

**Antipasto Display**

prosciutto, soppressata, marinated provolone, stuffed cherry peppers, roasted artichoke hearts,  
sundried tomato confit, pickled red onion, assorted olives, grapes,  
pecorino and basil pesto served with crostini and toasted focaccia

### **Shrimp Cocktail \*Gf**

served with traditional cocktail sauce and lemon wedges

### **Mini Gourmet Sandwich Display**

*prepared on mini brioche and focaccia bread*

roasted turkey and cranberry jelly

honey glazed ham and brie with apricot chutney

sliced rare roast beef with chipotle aioli

herbed chicken salad

tomato, mozzarella, arugula and basil pesto

## DIPS AND CHIPS

### **Spinach and Artichoke Dip**

with toasted paprika pita wedges

### **Savory Corn and Crab Dip**

with crostini, flatbreads, and paprika pita wedges

### **Buffalo Chicken and Blue Cheese Dip**

with celery sticks and toasted paprika pita wedges

### **House-made Lime Scented Guacamole**

with tri-color tortilla chips

### **Salsa Bar**

mango and black bean, fire roasted tomato, verde and guacamole  
with house-made tortilla chips: wheat, sundried tomato and spinach

## CHEESE DISPLAYS

### **Triple Cream**

brie topped with raspberry preserves & toasted almonds

goat cheese topped with walnut-honey

pastry encrusted baked brie

garnished with grapes and dried fruits served with crostini, crackers and flatbreads

**Pastry Encrusted Baked Brie**

stuffed with raspberry preserves  
garnished with grapes and dried fruits served with crostini, crackers and flatbreads

**Cheese Board**

chef's selection of artisanal cheeses including: Gorgonzola, Cheddar, Brie, Boursin, Dill-Havarti, Pecorino, Parmigiana Reggiano, Aged Gouda, Grana Padano, Manchego, Chevre  
garnished with dried fruits, nuts, fresh grapes  
served with crostini, crackers and flatbreads

**COCKTAIL STATIONS**

**Carving Station**

Herb-Roasted Beef Tenderloin & Roasted Pork Loin marinated with fennel and orange  
served with red onion relish, horseradish cream

**Slider Station**

served on slider bun

*(choose 2 types)*

cheeseburger sliders with cheese, ketchup and pickles  
pan-fried crab cakes with chipotle aioli  
vegan black bean burgers with and avocado salsa  
black coffee bbq pulled pork with apple cider vinegar slaw

**Mac-n-Cheese Bar**

toppings include crispy onions, chives, crumbled bacon and pickled jalapenos

**BBQ Bar**

black coffee bbq pulled pork, BBQ Bone – in Chicken  
baked mac 'n cheese, rustic cabbage slaw  
served with biscuits and corn bread

*Add seasonal corn on the cob with herbed butter during summer months*

**Spud Bar \*Gf**

maple whipped sweet potatoes and garlic mashed yukon golds  
toppings include roasted apples, crispy bacon, chive crème fraiche  
cheddar cheese & candied pecans

**Seafood Bar \*Gf**

seasonal oysters on the half shell, crab claws, poached shrimp cocktail  
endive spears filled with seafood salad  
served with lemon-chive aioli, mignonette sauce,  
minted melon salsa and traditional cocktail sauce

CHEF'S RISOTTO STATION

served with parmesan, chives, crispy shallots  
seasonal choice of: *(choose one)*

\* *Roasted Butternut Squash (Winter)*

\* *Asparagus and Lemon (Spring)*

\* *Jersey Corn & Basil (Summer)*

\* *Wild Mushroom (Fall)*

\* *Shrimp & Lobster (+ 6 \$)*

CHEF'S RAVIOLI STATION

seasonal choice of: *(choose one)*

**Butternut Squash Ravioli** *(Autumn /Winter)*

with diced roasted autumn squash  
sage brown butter sauce and pepitas

**Three Cheese Ravioli**

with sweet basil and diced tomatoes, olive oil and garlic

**Wild-Mushroom Ravioli**

caramelized shallot – marjoram sauce

