

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 Gravlox 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
Crostoni 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

Bar Snacks

Assorted House Cured Olives
Smoked Pepper roasted Cashews
Curry Roasted Peanuts
Taro Chips
Yucca Chips
Mushroom Chips
Curried Plantain Chips
Truffled Popcorn
Spicy roasted Pumpkin Seeds
Fried Olives
Fresh Icicle Radishes & Sea Salt
Fresh Kirby Cucumbers & Sea Salt
Pickled Baby Carrots
Pickled Cauliflower
Pecans Tossed with Maple Sugar

Cocktail Party Stations

Bruschetta Bar

Roasted Tomato & Basil
Barlotti Bean Relish
Ricotta Fresca
Sundried Tomato Pesto
Basil Pesto
Caponata
Roasted Elephant Garlic

Raw Bar

Freshly Shucked Oysters
Chilled Shrimp
Chilled Lobster Tail & Claws
Chilled King Crab Claws
Fresh Tuna Loin
Garnishes:
Mignonette
Cocktail Sauce
Fresh Lime & Lemon
Yuzu Mayo
Assorted Pickles
Caperberries

Panini Station

Roasted Peppers, Eggplant, Mozzarella
Soppresata, Basil, Red Onion
Portobello, Sundried Tomato, Fontina, Arugula
Three Cheese: Pecorino, Crotonese, Cacio
Chicken, Asiago, Arugula, Roasted Tomato

Cheese & Charcuterie Station

Assortment of American Artisanal Cheeses
Assortment of Imported European Cheeses
Plattered Cured & Smoked Hams and Salume
Garnishes:
Cornichons
Seasonal Pickles
Whole Grain Mustard
Artisanal Breads
Seasonal Fruits
Chestnut Honey

Buffet

Fish

Pan-Seared Halibut with Shitakes & Red Onion
Shrimp Stewed with Saffron, capers, mint & fennel
Snapper Steamed in Paper with tomato & olives

Meat

Slow Cooked Chicken Leg Crusted with herbs & Lemon
Hot & Sweet Sausages Braised in Tomato
Whole Roasted Pork Loin crusted with Herbs & Stuffed with Mushrooms
Braised Lamb Shoulder with Green Olives
Jalapeno Pulled Chicken
Grilled Pork Chops with Plums & Balsamic
Egg Noodles with Shortrib Bolognese
Yukon Gold Gnocchi with Lamb Ragu

Sides

Sautee of Yellow Wax Beans with Spring Onion & Herbs
Simply buttered Mashed Potatoes
Basmati Rice Pilaf
Southern Red Rice
Dirty Rice
White Wine Braised Cabbage
Brussel Sprouts with butter & bacon
Spice glazed Carrots
Sautee of Seasonal Mushrooms & Herbs
Roasted Salsify, mushroom chips
Caramelized Root Vegetables: Parsnips, Celery Root, Rutabega, Carrot
Roasted Cauliflower with Pancetta & Basil
Grilled Asparagus with garlic-parsley breadcrumbs & Parmesan
Chickpeas with Tomato, Swiss Chard, Lemon, Parsley & Garlic

Salads

Green Beans with toasted garlic, herbs & Buttermilk Dressing
Romaine Hearts, dried Cranberries, roasted pumpkin seeds, Goat cheese Dressing
Frisee Salad, walnuts, blue cheese, bacon, walnut dressing
Roasted Hot & Sweet Peppers, Pinenuts, Raisins, Ricotta Salata
Arugula, Spinach, Shaved Portobello, Shaved Parmesan – Mushroom Vinaigrette
Marinated Cucumber, red Onion, Feta, Almond, Mint
Five Bean Salad: Green Bean, Wax Bean, Gigante, Black & Cranberry bean
Panzanella: Tomato, Garlic, Roasted Pepper, Sourdough Croutons, Capers, Basil, Anchovy, Olive – olive oil & red wine vinegar