



HORS D'OEUVRES

SEAFOOD

- SMOKED MAINE SALMON WITH DILL CREAM
- CRAB CAKE BITES WITH ORGANIC CARROT & POMMERY MUSTARD PURÉE *
- FISH CAKE BITES WITH ORGANIC CARROT & POMMERY MUSTARD PURÉE
- STEAMED LOCAL LITTLE NECK CLAMS ON THE HALF SHELL SERVED WITH GREEN SAUCE
- TUNA TARTARE WITH LEMONGRASS OIL & FRESH CHIVES *
- CRISP POTATO CRUSTED LOCAL SEASONAL FISH WITH MERLOT BARBECUE SAUCE
- SHIITAKE MUSHROOMS STUFFED WITH SHRIMP & SESAME
- CRAB & AVOCADO STUFFED CHERRY TOMATOES *
- LOCAL MUSSELS BAKED & STUFFED WITH HAM & PARSLEY
- GRILLED SALMON WITH BARBECUED HAM & CRISP POTATO NEST
- OSSETRA CAVIAR ON BUTTERED TOAST ROUNDS *
- FRESH SHUCKED LONG ISLAND DEEP WATER OYSTERS MIGNONETTE *
- LOBSTER CANAPE WITH TARRAGON DRESSING *
- SHRIMP COCKTAIL 26/30 *
- GRILLED OYSTERS WITH TOMATOES, CILANTRO & FRESH LIME *
- GRILLED LOCAL OYSTERS WITH PADDLEFISH CAVIAR & FRESH CHIVE BEURRE BLANC *
- SHRIMP SALAD IN CUCUMBER CUPS

BEEF / LAMB / PORK

- GRILLED SATE BEEF WITH GINGER & SOY
- SLICED PEPPERCORN CRUSTED HANGER STEAK ON TOAST ROUNDS WITH HORSERADISH CREAM
- FRIED BEEF WONTON WITH PLUM WINE SAUCE *
- SEARED CERTIFIED ANGUS FILET MIGNON TARTARE WITH CRISP CAPERS & BASIL ON CROUSTINI *
- MINI SLIDERS WITH / OR WITHOUT CHEESE, KETCHUP & PICKLE
- SMOKED SAUSAGE WITH QUAIL EGGS & CHILI HOLLANDAISE *
- PROSCIUTTO & ASPARAGUS CANAPÉ
- GRILLED MISSION FIGS WITH BLEU CHEESE WRAPPED IN PROSCIUTTO WITH PORT WINE REDUCTION
- CREMINI MUSHROOMS STUFFED WITH HAM & VEGETABLE COMPOTE
- COCKTAIL FRANKS WRAPPED IN CRISP PUFF PASTRY WITH DELI MUSTARD
- CHORIZO & POTATO FRITATTA WITH CHIPOTLE AIOLI
- CURRIED LAMB EMPANADAS
- CREMINI MUSHROOMS STUFFED WITH SPINACH, HAM & PINENUTS
- PORK TENDERLOIN WITH VIDALIA ONION CONFIT WRAPPED IN PANCETTA
- MINIATURE QUICHES WITH SWISS CHEESE & BACON (AVAILABLE WITHOUT BACON)

POULTRY

- DUCK CONFIT WITH ROAST PEPPERS & TOASTED FENNEL VINAIGRETTE ON CROUSTINI
- COBB SALAD WITH TOMATOES, GRILLED CHICKEN, BLEU CHEESE, BACON & AVOCADO SERVED IN A PARMESAN CUP *
- CHICKEN SATE WITH HOI SIN GLAZE
- LONG ISLAND DUCK TERRINE WITH RED ONION APPLE MARMALADE ON TOASTED EIGHT GRAIN BREAD
- BARBECUED DUCK WING CONFIT
- CARAMELIZED SESAME CHICKEN WINGS
- CHICKEN LIVER BROCHETTES WITH BACON & ONION CONFIT
- CHICKEN SALAD WITH FRESH DILL ON TOAST POINTS
- SHIITAKE MUSHROOMS STUFFED WITH DUCK & FOIE GRAS MOUSSE *
- FOIE GRAS MOUSSE ON TOAST POINT WITH WHITE TRUFFLE BUTTER *

VEGETARIAN

- FRIED BRIE WITH ROAST RED PEPPER COULIS
- GARLIC CROUSTINI WITH FRESH MOZZARELLA, TOMATOES & BASIL
- ENDIVE SPEARS WITH TOASTED WALNUTS & GORGONZOLA CREAM
- GOUGERES BURGUNDIAN STYLE GRUYERE CHEESE PUFFS
- VEGETABLE SAMOSA
- MINIATURE QUICHES WITH FOREST MUSHROOMS
- INDIVIDUAL VEGETABLE CRUDITE SHOTS WITH RANCH DIPPING SAUCE
- BLEU CHEESE WITH APPLES & SPICED WALNUTS ON ENDIVE SPEARS WITH PEAR PUREE
- POTATO LATKES WITH HOMEMADE APPLE SAUCE
- SPINACH BOREKAS
- BAKED ONION TARTLET WITH MELTED CAMEMBERT CHEESE
- BEGGARS PURSE WITH JAM & BRIE
- TWICE BAKED MINI POTATOES WITH TRUFFLE OIL
- APRICOT FENNEL & GRUYERE PHYLLO ROLL

* THESE ITEMS MAY REQUIRE A SUPPLEMENTAL CHARGE. PLEASE ASK YOUR EVENT HOST FOR MORE INFORMATION.