

## Hors D'oeuvres

### Hot Hors D'oeuvres –minimum 30 pieces per item

- Mini Polenta Cake Topped with Duck Confit 2.50
- Potato Cake Topped with Short Rib Debris 2.50
- Fried Oysters 2.00
- Fried Chicken Livers 2.00
- Mini Mushrooms Crostatas 2.50
- Scalloped Potato/Celeriac Topped with Short Rib 2.75 (50 or more pieces/order)
- Miniature Salmon Tacos 3.00
- Miniature Duck Spring Rolls 2.50
- Skewered Sesame Chicken Bites 2.75
- Bleu Cheese Gougeres 2.00
- Grilled Miniature Flatbreads with Seasonal Topping 2.50
- Bacon Wrapped Shrimp Stuffed with Cheese and Chipotle 3.00
- Lamb or Shrimp Meatballs 2.00
- Fried Green Tomatoes Topped with Crabmeat Remoulade 3.75
- Quail Legs with Tomatillo 3.00
- Mushroom Strudel 2.00
- Asparagus Puffs 2.00
- Skewed Spicy Grilled Shrimp (2 per skewer) 4.00
- Miniature Crab Cakes 3.50
- Deep Fried Pecan Crusted Macaroni and Cheese Balls 2.00
- Arancini – Deep Fried Risotto Balls Stuffed with Mozzarella 2.25
- Lollipops of Mustard Crusted Lamb 5.50
- Mini Burgers – Choose Lobster, Butter Beef or Veggie 4.00/2.50/2.00
- Whole Beef Tenderloin (\$28 per pound-5.5 pounds per average loin)= \$176

### Soup Shots (minimum 30 pieces per item) **2.25 each**

- Green or Red Gazpacho
- Warm Creamy Cauliflower
- Sherried Wild Mushroom
- Creamy Red Pepper
- Creamy Poblano
- Vegetable Soup
- Watercress Vichyssoise

## Hors D'oeuvres

### Cold Hors D'oeuvres (minimum 30 pieces per item)

Crostini with various toppings-  
(goat cheese and warm wild mushrooms, eggplant, tomato, white bean paste and peppers) 2.00

Chicken Curry Salad Over Toast 3.50

Lobster/Crab Tostadas 3.50

Tenderloin Coronets Stuffed with Creamy Bleu Cheese 3.50

Peppadew Pepper Stuffed with Trout/Duck/Mixed Grains 2.50

Endive Leaf with Tiny Poached Pear, Goat Cheese and Toasted Hazelnuts 2.00

Skewered Shrimp Cocktail with Aioli or Salsa Verde (2) 3.75

Stuffed Fingerling Potatoes with Prosciutto, Parmesan and Herbs 2.00

Flavored Goat Cheese Balls Rolled in Pesto and Dipped in Crumbs 2.25

Edible Cucumber Cup with Vegetable mix 2.00

## Platters

**Penne Pasta** with Sundried Tomato, Niçoise Olives, Mozzarella and Pesto (gal) 40.00

### **Antipasta Platter**

Loaded with Prosciutto Wrapped Asparagus, Roasted Red Peppers, Stuffed Peppers, Marinated White Beans, Pickled Vegetables, Marinated Mushrooms, Olives, Grains, Seasonal Vegetables, Cold Meats 50.00

**Seasonal Fruit Platter** 45.00

**Artisanal Cheese Platter** 95.00

## Dessert

20 Assorted Dessert Tarts (chef's choice) 50.00

50 Assorted Cookies (chef's choice) 37.00

Mini Crème Brûlée 2.00

Mini Chocolate Cake 2.00

Mini Seasonal Crostata 2.00