



## Menu for Passed Hors d'oeuvres

### SNACKS

#### ROASTED ALMONDS

Seasoned with Cumin & Sea Salt

#### OLIVES

Assorted Kalamata, Nicoise & Cerignola with Fennel & Chiles

#### TATER TOTS

Presented with Truffle Oil, Roasted Shallots & Chive Dipping Sauce

#### SAUSAGE & PEPPERS

Sautéed Spicy Italian Sausage, Peppers & Onions

#### CHEESE PLATTER

Assorted Local & Regional Cheeses, Sliced Granny Smith Apples & Fig Spread, Presented with Gourmet Crostini

#### EGG SHOOTERS

Topped with Smoked Trout, Crème Fraiche & Trout Roe

#### STILTON TOAST

Stilton Cheese Presented on Challah Toast, Topped with a Port Glaze

### VEGETABLES

#### ROASTED SHISHITO PEPPERS

With Maldon Sea Salt

#### VEGETABLE CRUDITE

Carrots, Celery, Fennel, Radish & Cucumber with a Housemade Blue Cheese Dipping Sauce

#### HUMMUS SPREAD

Housemade Hummus Topped with Tomatoes, Kalamata Olives, Lemon Oil & Chopped Red Onion  
Presented with Rosemary Parmesan Matzo Crackers

#### ROASTED BABY CARROTS

Seasoned & Presented with Citrus Tahini Dipping Sauce

#### STUFFED CRIMINI MUSHROOMS

Baked Crimini Mushrooms Stuffed with Mozzarella & Parmesan Cheese & Chorizo Sausage

### MEAT

#### MANGO CHIPOTLE BBQ CHICKEN SKEWERS (ADDITIONAL \$3 PER PERSON)

Presented with Chipotle Mayo Dipping Sauce

#### MEATBALLS

Housemade Veal & Pork Meatballs with Housemade Honey & Pineapple Glaze

#### SEARED SKIRT STEAK SKEWERS

With Grilled Portobello Mushrooms, Roasted Red Onion & Romaine Lettuce Drizzled with Housemade Soy Sauce  
& Horseradish Cream

#### MARINATED AUSTRALIAN LAMB LOLLIPOPS (ADDITIONAL \$5 PER PERSON)

Teriyaki Marinated Lamb Lollipops with Arugula Salad & Drizzled with Soy Reduction



## SEAFOOD

### SMOKED SALMON

Presented in a Fresh Baked Tartlet, Topped with Crème Fraiche & Chives

### CRAB CAKES

Lump Crab Meat, Red Peppers & Roasted Tomato Spiced Aioli

### SMOKED TROUT SPREAD

Presented on Rye Toast Points

### NEW ORLEANS SHRIMP COCKTAIL

Presented with Housemade Cajun Mayo Sauce & Cocktail Sauce

### BAKED SHRIMP & CHORIZO SKEWERS

Presented with a Drizzle of Arugula & Fennel Oil

### SPICY YELLOWFIN TUNA TARTARE (ADDITIONAL \$3 PER PERSON)

Presented on a Wonton with Avocado Cream & Mango Habanero Puree

### LOBSTER TAIL SKEWERS (ADDITIONAL \$18 PER PERSON)

Presented with Garlic Butter Dipping Sauce

## PANINIS & SLIDERS

### GRILLED CHEESE

With Fontina & Manchego Cheese & Roasted Tomato on Fresh Challah Bread, Presented with Tomato Mayo Dipping Sauce

### MINI CUBAN

With Roasted Pork, Cotto Ham, Fontina Cheese, Pickles and Housemade Mustard Mayo on Fresh Challah Bread

### PORTOBELLO & MOZZARELLA PANINI

With Housemade Basil Pesto & Balsamic Vinaigrette on Fresh Challah Bread

### CHICKEN BURGER "CLT" SLIDERS (ADDITIONAL \$3 PER PERSON)

Chicken Burgers with Jalapeno & Cilantro Mayo, Lettuce & Tomato on Fresh Baked Challah Rolls

### MISO PULLED PORK SLIDERS (ADDITIONAL \$3 PER PERSON)

Slow Roasted Pork with Housemade Miso Glaze & Housemade Carrot, Cucumber & Jalapeno Slaw on Fresh Baked Challah Rolls

### FILET MIGNON SLIDERS (ADDITIONAL \$3 PER PERSON)

Filet Mignon & Melted Blue Cheese with Roasted Thyme & Shallot Puree on Fresh Baked Challah Rolls

### SALMON BURGER SLIDERS (ADDITIONAL \$3 PER PERSON)

Salmon Burgers with Lime & Cilantro Remoulade on Fresh Baked Challah Rolls

## PIZZA

### PESTO PIZZA

With Housemade Basil Pesto, Fresh Mozzarella & Roma Tomato on Fresh Garlic Flatbread

### ROASTED TOMATO & CHORIZO PIZZA

With Roasted Tomato, Fresh Mozzarella, Chorizo & Baby Arugula on Fresh Garlic Flatbread

## SWEETS

### WARM CHOCOLATE BROWNIES

### BREAD PUDDING

Cranberries & Almonds