Hors d'Oeuvre

FOR FULL SERVICE PARTIES

HOT INDIVIDUAL SELECTIONS

Crispy Halloumi, G
WITH CRANBERRY APPLE CHUTNEY

Cauliflower & Kale Empanadas

Sweet Potato Pancake
TOPPED WITH PEAR BUTTER

Beet Risotto Cake
WITH VERMONT CHEVRE AND CARAMELIZED WALNUTS

mushroom Phyllo Bundles

Cocktail Quesadilla
BRIE AND APPLE OR MUSHROOM AND CHEDDAR

Harvest Soup Sips
WITH GRILLED CHEDDAR SQUARES

Cheddar Apple Quiche

Petite Cedar Plank Salmon, G

Seared Scallop and Bacon Jam, G

Lobster Pot Pie
WITH HORSERADISH CRUST

Maryland Crab Cakes
TOPPED WITH BASIL AIOLI

Crab and Shrimp Wonton

Sambal Chicken
CHICKEN BITES GLAZED WITH INDONESIAN SAMBAL OELEK

Chicken and Apple Sausage
IN A PASTRY BLANKET; OFFERED WITH SPICY MUSTARD

Braised Short Ribs, G
IN MINI YORKSHIRE PUDDING

Fingerling Potato Skins, G
CRISPY PANCETTA AND CRÈME FRAICHE

Baby Lamb Chops, G

Skewered Sugarcane Filet, G
MARINATED FILET OF BEEF GRILLED ON STICKS OF SUGARCANE

COLD INDIVIDUAL SELECTIONS

Roasted Tomato Tartare with Romaine Aioli
SERVED ON EDIBLE SPOONS

Autumn Salad Cup
ROASTED BEETS, FENNEL, ORANGE AND CARAMELIZED WALNUTS

Enoki Vegetable Rolls

Goat Cheese and Tomato Canape

Shrimp Sushi Stacks, G
WITH SESAME AIOLI

Spicy Chilled Shrimp, G
MARINATED IN CREOLE SEASONING

Smoked Salmon Roulade, G

Potato Nest with Lump Crabmeat, G
APPLE AND POMEGRANATE JEWEL

Truffle Tuna Crudo

Fire Cracker Duck Crepe

Maple Glazed Breast of Duck
ON A CUMIN SCENTED WAFER WITH MANGO CHUTNEY

Sesame Chicken Satay, G
WITH SPICY PEANUT SAUCE

Rosemary & Balsamic Chicken Skewers, G
WITH CABERNET FIG COMPOTE

Pancetta and Pear Crisps, G
CREAMY GOAT CHEESE, OVEN-CRISPED PANCETTA AND RIPE PEAR

Spice Rubbed Pork Tenderloin Flatbread
WITH RHUBARB COMPOTE

Antipasto Pinwheel
PESTO CREAM CHEESE WITH PROSCIUTTO AND RED PEPPER;
ROLLED IN A TOMATO-SCENTED TORTILLA

G: GLUTEN FREE

Appetizer Stations

Mushroom en Croute

Buffalo Chicken Dip
celery sticks and blue corn chips

Savory Baked Cheesecakes
• cheddar-chutney with red and green apple slices
• basil-pinenut pesto with tomato salsa

Heartland Cheeses
aged Vermont cheddar, Wisconsin blue & Havarti;
garnished with grapes

Fromage et Fruit
gourmet cheese platter
includes four hand-selected quality imported cheeses,
berries and fresh & dried fruits

Baked Brie
half wheel wrapped in a decorated crust of phyllo
with ginger-apple chutney

Brandied Stilton Walnut Spread
served with black bread

Fruits and Berries

Seared Ahi Tuna
with wasabi mayonnaise and pickled
ginger; served with rice crackers

Fresh Poached Shrimp
choice of spicy cocktail or louis sauce

Smoked Salmon Mousse
served with pumpernickel ficelle

Mediterranean Meze
Greek assortment of hummus, red pepper baba ghanoush,
mixed olives and feta-walnut spread with crisp cracker bread

Filled Focaccia Wedges
goat cheese, red peppers, arugula and olive tapenade
or grilled portobello with sun-dried tomato pesto

Cocktail Croissants
• Black Angus roast beef and watercress,
• chutney chicken salad,
• smoked turkey with plum sauce
• brie, arugula, and tomato chutney

Tenderloin of Beef
lean, perfectly roasted filet, thin sliced and presented with
cocktail breads and green peppercorn mustard sauce

Smoked Turkey & Black Forest Ham
thin sliced and presented with
champagne mustard and plum catsup

Glazed Pork Tenderloin
slices of marinated, grilled pork tenderloin
served with mango chutney

Antipasto Milano
Rosette de Lyon salami, fresh mozzarella, asiago,
marinated artichoke hearts, caponata,
roasted red peppers, kalamata olives and herbed crostini

Country Artisan Table
a hand-picked selection of
• three small-batch, artisan cheese
from the finest creameries
• organic meats
• seasonal accompaniments

Dips and Munchies

Creamy Caramelized Onion Dip
with root vegetable chips

Herbed Curry Dip
with pita triangles and grilled vegetable skewers

Creamy Seafood Dip
rich with crabmeat and shrimp and delicate seasoning

Southwest Con Queso Dip
layers of avocado puree, chili-spiced cream,
grated cheese, diced jalapeño, tomato and scallion;
tortilla chips for dipping

Crudite
assortment of bite-sized,
fresh, seasonal garden vegetables
with your choice of spinach or herb dip

Nibbles

Cheddar Crisps • Marinated Olives • Seasoned Cracker Breads • Rosemary Almonds