



## Passed Hors D'oeuvres & Cocktail Stations

### Meat & Game (passed)

Grilled Chicken Sate w/ Mango Lime Hot Sauce \*

Buffalo Chicken Bites w/ Bleu Cheese Dipping Sauce

Pecan Crusted Chicken w/ Sweet Bourbon Sauce \*

Buttermilk Fried Chicken in a Waffle Cone  
w/ Maple Bourbon Glaze

Chicken Pot Stickers w/ Sweet Soy Reduction & Scallions

Smoked Jamaican Jerk Chicken on Fried Plantain  
w/ Banana Guava Catsup \*

Waldorf Chicken Salad Profiterole w/ Julienne Apples

Filet of Beef Tacos w/ Balsamic Tomato Confit & Marjoram \*

Mini Beef Short Ribs w/ Fig Glaze & Micro Watercress \*

"Boxed" Beef Wellington w/ Mustard Cognac Béarnaise  
Aioli

Mini Scalloped Potatoes & Roasted Filet w/ Chimichurri \*

Grilled Adobo Rubbed Flank Steak w/ Corn Salsa  
on a Tortilla Chip

Filet on Crostini w/ Goat Cheese & Fried Shallots \*

Grilled Sirloin & Watercress Bundles w/ Artisan  
Goat Cheese \*

Mini Steak & Cheese Bomb w/ Fresh Ketchup Dip

Mini Cheeseburger Sliders w/ Balsamic Tomato Ketchup

Char Sui Boneless Spare Ribs w/ Sweet & Sour  
Dipping Sauce \*

Mini Pulled Pork Quesadillas w/ Smoked Cheddar  
& Grilled Onion Jam

Pulled Pork "Cupcake" w/ Coleslaw "Frosting"

Turkey Mini Tacos w/ Kale, Salsa & Chipotle Creme \*

Bao Bun stuffed w/ Hoison Glazed Pork Belly

Bacon Potato Gnocchi w/ Chive Sour Cream

Devils on Horseback Bacon wrapped Dates  
w/ Pistachio & Gorgonzola \*

Mini Grilled Cheese & Bacon Battone over a shot of  
Cream of Tomato Soup

The Full Monty Christo w/ Vermont Maple Syrup  
& Powdered Sugar

Mini Peking Duck Pancakes w/ Julienne Asian Vegetables  
& Ginger Plum Sauce

5-Spiced Crusted Duck Breast w/ Mango Salsa  
on a Wonton Chip

Chambord Duck Confit on Mini Pullman Truffled Toast

Duck Tamale served w/ Sour Cream & Chili Sauce \*

Lamb Tikka "Lollipops" w/ Curried Minted Yogurt Sauce \*

Foie Gras Mousse filled Wonton  
served w/ Golden Sauterne Relish

Bacon Blue Cheese Honey Toast drizzled with

Pomegranate Molasses

## Seafood (passed)

Homemade Maine Crab Cakes w/ Chipotle Aioli

Grilled Prosciutto & Rosemary wrapped Shrimp w/ Aioli \*

Coriander Poached Shrimp over Avocado Purée  
w/ Mango Salsa in a Tartlet

Shrimp & Vegetable Summer Rolls w/ Apricot Chili  
Dipping Sauce \*

Cod & Potato Dumpling w/ Remoulade Sauce

“Fish & Chips” Fried Codfish on a Potato Chip  
w/ New England Tartar Sauce

Butter Poached Lobster w/ Chive Gnocchi & Corn Sauté

Poached Lobster Fritters w/ Sweet Peas & Basil Aioli

Hand wrapped Maple Glazed Scallops in Bacon

Pan Seared Scallops w/ Lime Aioli & Pepper Cress \*

Smoked Salmon Maki Roll w/ Asparagus Cream Cheese,  
Ginger Aioli & Sweet Soy Drizzle \*

BBQ Smoked Salmon “Cannoli” w/ Sweet Three Pepper Relish

Smoked Salmon in a Mousse Filled Cone w/ Fennel Fronds

Mango Crab Salad on a Spoon w/ Avocado & Tobiko \*

Pinched Beet Chip w/ Smoked Salmon & Crème Fraiche \*

Lobster Summer Rolls w/ Veggies & Apple Soy Sauce \*

Poached Lobster & Asparagus Salad in a Spoon  
w/ Lemon Zest \*

Sesame Seared Tuna bundled w/ Julienne Vegetables  
topped w/ Soy Pickled Shallots & Wasabi Aioli \*

Sesame Ahi Tuna Poke Tacos with Avocado & Tamari\*

Spicy Tuna Roll w/ Crispy Tempura Pearls & Spicy Mayo

Fresh Local Oysters on a Half Shell w/ “Pearled” Horseradish \*

## Vegetarian (passed)

Mushroom Ragout Tart  
w/ Truffle Goat Cheese Mousseline

Porcini Crusted Marscapone Stuffed Risotto Arancini

Warm Smoked Pear Tart w/ Blue Cheese, Pecans  
& Dried Cranberries

Truffled Mac & Cheese Bites w/ Béchamel Sauce

Spinach & Feta Tartlet topped w/ Balsamic Tomato Relish

Fried Bianco Lasagne Bites w/ Roasted Marinara Sauce

Tahini Falafel Cake w/ Hummus & Pickled Red Cabbage \*

Black Bean Burger Taco w/ Lettuce, Tomato & Smoky Mayo \*

Goat Cheese & Artichoke Croquette w/ Marinara Sauce  
& Fresh Basil

Corn & Cilantro Fritters w/ Fire Roasted Red Pepper Coulis

Mini Cheese Quesadillas w/ Salsa & Guacamole

Mini Caesar salad Cups w/ Micro-plane Parmesan Cheese  
& Brunoise Croutons

Summer Rolls of Julienne Vegetables w/ Mint,  
Cilantro & Apricot Chili Dipping Sauce \*

Brie on Mini Toast w/ Raspberry Jam

Goat Cheese Mousse w/ Quince Paste &  
Pomegranate Reduction on Mini Toast

Candied Walnut Pressed Bosc Pear w/ Bleu Cheese  
& Fennel Fronds \*

Sous Vide Beet Stack w/ Goat Cheese &  
Kumquat Chutney \*

Vegetable Maki Roll w/ Julienne Vegetables, Soy,  
Ginger & Wasabi \*

## Cocktail Stations

### **Mediterranean Display**

Tabbouleh, Hummus & Baba Ganoush w/ Curried Toasted Pitas & Marinated Olives (minimum 15)

### **Cheese & Fruit Display**

Domestic & Imported Cheeses w/ Crackers, Baguettes & Sliced Fresh Seasonal Fruit (minimum 15)

### **Crudite Display**

Raw & Blanched Vegetables w/ Hummus & Ranch Dip (minimum 15)

### **Bruschetta Display**

Array of Grilled Breads accompanied by Roasted Tomatoes, Marinated Olives, Red Onion, Garlic, Fresh Basil & Fresh Mozzarella Cheese (minimum 30)

### **Sushi Display**

Tuna, Salmon, Shrimp & Vegetarian Rolls accompanied by Ginger, Wasabi, & Ponzu (minimum 30)

### **Raw Bar**

Fresh Oysters, Cherrystones & Shrimp Cocktail served w/ Cocktail Sauce, Horseradish, Mignonette & Lemon served in decorative dinghy (minimum 50)

### **The “Cured Board” Contemporary Charcuterie Display**

Assortment of Meats & Cheeses w/ Accoutrements (minimum 30)

### **Soup Shooters**

Selections: Clam Chowder / Tomato Basil / Wild Mushroom / Vanilla Butternut (minimum 30)

### **Slider Display**

Selections: Cheeseburger / Pulled Pork / Shredded Asian Chicken Bao Bun / Southwest Black Bean Sliders served w/ Rosemary Sea Salted Potato Gaufrettes (minimum 15)

### **Individual Salad Cups**

Caesar Salad Cups w/ Croutons, Parmesan Cheese & Caesar Dressing / Caprese Salad Cups w/ Fresh Basil & Balsamic Reduction / Arugula Salad Cups w/ Roasted Butternut Squash & Champagne Vinaigrette / Strawberry & Spinach Salad Cups w/ Candied Walnuts & Balsamic Reduction (additions of Grilled Shrimp, Beef & Chicken Sate is available)

**7-Layer Dip Cups** w/ Corn Tortilla Chips

### **The Bacon Wall**

Maple Glazed Bacon / Herb Crusted Bacon / BBQ Chili Bacon / Char Shui BBQ Bacon / Roasted Shallot & Garlic w/ Fresh Thyme Bake Bacon