

Hors d'oeuvres

Stationary

Persian Cucumbers, Mixed Peppers, Baby Carrots, Snow
Peas & Endive, Dill Buttermilk Ranch \$175

Jalapeno Cheddar Popcorn
Dried Cilantro & Lime Pepper \$65

Spinach Dip
Tortilla Chips \$80

Burrata Board, Crispy Prosciutto, Balsamic Tomatoes
& Onion Jam, Toasted Baguette \$285

Fireball Apple Pie & Brown Sugar Baked Brie
Graham Crackers \$90/\$110

A Selection of Imported Cheese & Honeycomb
Fall Fruit & Crackers
\$195/\$225/\$255

Genoa Salami, Molinari Pepperoni, Spicy Capicola
& Soppressata Board
Aged Provolone & Black Pepper Toscano
Grain Mustard, Caper Berries, Lemon Peel & Herb XVOO,
Baguette & Pretzel Bread \$370.00

Pick Up Snacks

Almonds, Sesame Cashews & Pistachios
Mini Cheese Crackers \$70

Nectarine Roasted Olives
Oregano \$60

Basil Oil & Locatelli Cheese Straws
Crushed Fennel Seeds \$1.75

Roquefort Stuffed Queen Olives
Crispy Shallots \$1.75

Passed

House Smoked Turkey Grilled Cheese, Havarti & Apple
Butter, Sage

Teeny Baked Potatoes, Italian Truffle Cheese
Gold Dust

Caramelized Pear, Onion & Gorgonzola
Tartlets

Caper & Duxelles Stuffed Mushrooms
Madeira Breadcrumbs

Manchego & Quince
Tartlets

Ditalini and Cheese, Parmesan Crisps
Barbecue Leeks

Roasted Char Siu Pork Wontons
Chinese BBQ Dipper

Sweet Potato Flatbreads, Pine Nut Chimichurri
Hickory

Bacon, Roasted Grape & Bleu Cheese Mini Pitas
Balsamic Glaze

Honey Mustard Chicken Thigh Skewers
Chives

Corned Beef Reuben Spring Rolls
306 Island Sauce

Quesadillas

Garlicky Collard Greens, Black Eyed Peas & Okra
Mojo Chicken, Bermuda Petals & Vermont Cheddar
Tequila Lime Shrimp & Pepper Jack, Chipotle Sour Cream
Verjus Rouge Braised Pot Roast, Crispy Tots
& Wild Mushroom Brie
\$42 per dozen (above selections)

Kare-Kare Butter Shrimp Skewers, Thyme
Peanut Butter & Hot Sauce

Ginger Compote Seared Tuna on Rice Crackers
Black Sesame & Wasabi

Salmon Mousse, Crème Fraiche & Chile Crunch
Brioche

Chorizo & Acorn Squash Tacos, Queso Fresco
Yuzu & Cilantro

Short Rib Hand Pies
Horseradish Cream

Wagyu Beef Dogs
In a Pastry Blanket, Brown Mustard

Sliders
Griddled Tofu, Gremolata XVOO Arugula & Hummus
Greek Seasoned Fried Chicken, Green Olive Feta Spread
Mesquite Pork Loin & Bourbon Roasted Tomatoes,
Duke's Mayo
Montreal Cocktail Burgers, Jarlsberg
& Worcestershire Creminis
\$45 per dozen (above selections)

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“Philly” in Phyllo, Cheesesteaks
Whiz

Bagel Chip Crusted Crab Cakes, Scallions
Everything Kewpie
\$54 per dozen

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Lemongrass Marinated Lamb Chops
Shallots & Garlic
\$96 per dozen

Plates/Bowls/Spoons & Forks
(one bites on little dishes and vessels)

Cream of Mushroom Soup Shots
Herbed Chevre Crouton

Coconut & Harissa Pork Meatballs
Sumac
\$48 per dozen (above selections)

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Mussels & Zesty Tomatoes
Pepperoni

Wild Red Shrimp Hush Puppies, Aged Gouda & Powdered
Onion, Hank's Hot Sauce Crema
\$54 per dozen (above selections)

Suggested Fall Cocktails

Lafayette Connection (cognac/amaretto/lemon juice,
bitters & twist)
Get Figgy with It (sake/lemon juice/fig preserves/ginger
kombucha)
Sumac 75 (gin/champagne/lemon/sumac simple syrup)
Cranberry Whiskey Sour (whiskey/cranberry & lemon
juice/sugar)
Cinnamon Grapefruit Paloma (tequila/grand
marnier/grapefruit/oj/club)
Autumn Rum Old Fashioned (rum/apple cider
syrup/bitters/orange twist)

Flavored Waters

Green Apple & Lime
Orange & Rosemary