

Hors d'oeuvres Menu

Stationary

Persian Cucumbers, Mixed Peppers, Baby Carrots, Celery &
Tomatoes, Peppadew Hummus \$170

Everything Seasoned Popcorn, Sour Cream Powder
Bagel Chips \$65

Spinach Dip
Tortilla Chips \$75

Warm Clam Dip, Hot Sauce & Worcestershire
Bread Bowl \$95

Cranberry Baked Brie, Balsam Fir Syrup & Sugared Walnuts
Wheat Crackers \$80/\$100

A Selection of Imported Cheese & Honeycomb
Winter Fruit & Crackers
\$180/\$210/\$240

Genoa Salami, Molinari Pepperoni, Capicola & Aged
Provolone Board, Grain Mustard, Caper Berries, Tuscan
O.O., Baguette & Pretzel Bread \$350.00

Pick Up Snacks

Smoked Almonds, Honey Cashews & Pistachios
Mini Cheese Crackers \$65

Guava Roasted Olives
Oregano \$60

Green Tomato Jam & Locatelli Cheese Straws
Smashed Fennel Seeds \$1.75

Roquefort Stuffed Queen Olives
Crispy Onions \$1.75

Passed

Prosciutto Cotto, Balsamic & Cipolline Artigiano Grilled
Cheese, Sicilian Butter

Teeny Baked Potatoes, Brown Sugar Bacon Jam
Woodfired Garlic Rub

Caramelized Pear, Onion & Gorgonzola
Tartlets

Four Cheese Risotto Arancini
Double Dipper: Pesto/Marinara

French Onion Soup Boules
Gruyere & Brioche

Stuffed & Breaded Artichoke Hearts
Caper Aioli

Smoked Salmon Quiche, Bloody Mary Bermudas
Alouette

Griddled Chicken Apple Sausages, Pretzel Sticks
Cranberry Mostarda

Falafel Bites, Brined Lemon Tzatziki
Naan

Red Wine Salami, Sundried Tomato & Perlini Skewers
Garlic Olio

Southwestern Chicken Thigh Skewers, Enchilada Sauce
Tortilla Crisps

Quesadillas

Broccoli Rabe, Chile Flakes, Asiago & Smashed Red Beans
Sage Pulled Chicken, Blood Orange Wisconsin Cheese &
Celeriac

Tequila Lime Shrimp & Pepper Jack, Chipotle Sour Cream
Shredded Brisket, Harissa Rubbed Carrots & Smoked Gouda
\$42 per dozen (above selections)

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Korean BBQ Shrimp Skewers, Sesame Seed Sprinkle
Wasabi

Seared Tuna, Vodka Crème Fraiche & Fleur de Maviar
Sesame Rice Crackers

Avocado Dry Rub Mahi Mahi Tacos, Nappa Slaw
Tomatillo Crema

Andouille Sausage on Old Bay Crackers, Crawfish Dip
Scallions

Greek Seasoned Lamb Arrostiticini
Pink Pepper Feta Spread

Wagyu Beef Dogs
In a Pastry Blanket, Brown Mustard

Sliders

Marsala & Chive Sauteed Wild Mushrooms, Brie & Brioche
Pepper Jelly Coated Fried Chicken, Port Wine Cheddar
Lamb Smash Burgers, Flatbread & Tzatziki
Smoked Paprika Cocktail Burgers, Vidalia Chevre
\$45 per dozen (above selections)

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“Philly” in Phyllo, Cheesesteaks
Whiz

BBQ Corn Chip Crusted Crab Cakes
Zesty Ranch
\$54 per dozen

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Lawry's Rubbed Lamb Chops
Steakhouse Drizzle
\$96 per dozen

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

Curried Turkey Meatballs, Toasted Coconut
Lemon Yogurt

Chicken, Straw Mushroom & Water Chestnut Stir Fry
Basmati
\$48 per dozen (above selections)

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Lobster Bisque Shots
Shrimp Crackers

Fried Calamari & Cherry Peppers, Bamboo Cones
Martini Dijonnaise
\$60 per dozen (above selections)

Suggested Winter Cocktails

Pomegranate Reverse Manhattan (bourbon/sweet
vermouth/pomegranate juice)

Rosemary-Ginger Spritz (prosecco/ginger/sugar/club
soda/lemon juice)

Tennessee Highball (Tennessee whiskey/ginger ale/club
soda/bitters)

Apple Cider Side Car (apple brandy/apple cider/lemon
juice/maple syrup)

Making Merrimint (vodka/cranberry/peppermint
extract/lime)

Mistletoe & Holly Margarita (coconut tequila/oj/pineapple
liqueur/agave/lime)

Flavored Waters

Muddled Pear & Sage

Granny Smith Apple, Cinnamon & Vanilla