

Hors d'oeuvres Menu

Stationary

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

Artisinal Seasoned Popcorn

Garlic, Onion, Cane Sugar, Cheddar, Paprika & Jalapeno \$65

Spinach Dip

Tortilla Chips \$80

Creamy Giardiniera Dip

Ruffled Potato Chips \$80

Raspberry, White Chocolate & Pecan Baked Brie

Wheat Crackers \$90/\$110

A Selection of Imported Cheese & Honeycomb

Spring Fruit & Crackers

\$185/\$215/\$245

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, Sesame 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

Salami & Italian Truffle Grilled Cheese
Basil Butter

Teeny Baked Potatoes, Bacon & Alouette
Tossed in Avocado Powder

Caramelized Pear, Onion & Gorgonzola
Tartlets

Asparagus Risotto Arancini
Bearnaise

French Onion Soup Boules
Gruyere & Brioche

Artichoke, Parmesan & Sicilian Herb
Tartlets

Smoked Salmon Quiche, Cream Cheese & Everything
Sprinkle, Dried Capers

Peking Duck Spring Rolls
Sweet Chili Sauce

Roasted Garlic, Sundried Tomato & Ricotta Flatbreads
Oregano

Green Curry & Vermont Cheddar Toasts
Roasted Papaya

Mayan Spiced Chicken Thigh Skewers
Adobo Mole

Quesadillas

Baby Bells, Cilantro & Smashed Black Beans

Italian Sausage, Cacio e Pepe & Banana Peppers

Tequila Lime Shrimp & Pepper Jack, Chipotle Sour Cream

Birch Beer Flank Steak, Candied Jalapeno & Sharp Cheddar

\$42 per dozen (above selections)

Lemon Pepper Shrimp Skewers, Celery Mignonette
Prosecco Vinegar

Dill Pollen Seared Tuna, Fennel Compote Kewpie Mayo
Sesame Rice Crackers

Spiced Lamb Tacos, Pickled Onions & Feta
Za'atar

Crab & Pumpernickel Puffs, Emmental, Old Bay & Zest
Scallions

Spice-Crusted Lamb Arrostiticini
Pepper/Coriander/Anise/Cinnamon/Agave

Wagyu Beef Dogs
In a Pastry Blanket, Brown Mustard

Sliders
Japanese Eggplant, Wasabi & Nori
Hot Honey Fried Chicken, Maple Mayo
Bourbon Peach Pork Loin, Shishito Ricotta
Montreal Cocktail Burgers, Chile Sauce & Onion Rings
\$45 per dozen (above selections)

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“Philly” in Phyllo, Cheesesteaks
Whiz

Dill Chip Crusted Crab Cakes
Grain Mustard
\$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)

Roasted Pepper Soup Shots
Arugula Bocconcini Picks

Chicken & Cilantro Dumplings
Dollop of General Tsao Sauce
\$48 per dozen (above selections)

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Crawfish Fried Rice, Gochujang & Water Chestnuts
Spoons

Mussels in Tomato Broth
Pepperoni
\$60 per dozen (above selections)

Suggested Spring Cocktails

Cherry Bomb (champagne/bourbon cherries & juice)

The Don's Nocino Sour (whiskey/walnut
liqueur/amaretto/lemon/egg white)

Boothby (rye/sweet vermouth/angostura & orange
bitters/champagne)

Gin Fizz (gin/lemon/simple syrup/egg white/club soda)

Berry Delicious (stoli razberi vodka/strawberries/honey
syrup/licor 43)

Pimm's Cup (pimm's no.1/lemon/ginger
ale/cucumber/mint/orange)

Flavored Waters

Green Grape & Lime

Cantaloupe & Basil