



## 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

Italian "Maki Roll" of Prosciutto, Basil Paste, Balsamic Dip  
& Parmesan Cheese Peels

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

Chambord Duck Confit on Mini Pullman Loaf  
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

## Seafood (passed)

Homemade Maine Crab Cakes w/ Chipotle Aioli

\*Grilled Prosciutto & Rosemary wrapped Shrimp w/ Aioli

Shrimp Shu-Mai w/ Sesame Scallion Ginger

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

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 Gnocci & 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 Tart Shell  
w/ Lemon Zest

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

Tuna Tartare on Wonton Chips dressed w/ Nuoc Cham

Spicy Tuna Roll w/ Crispy Tempura Pearls & Spicy Mayo

\*Fresh Local Oysters on a Half Shell w/ Champagne Mignonette  
Dressing

## Vegetarian (passed)

Mushroom Ragout Tart  
w/ White 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

\*Pressed Bosc Pear w/ Bleu Cheese & Fennel Front

\*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