Passed Hors d’oeuvres selection

Eggplant Cannelloni Provençal stuffed with Vegetables, Goat Cheese & Tomato Confit

Wild Mushroom & Caper Tapenade with Cambazola on Crostini

Caponata Vegetables in Puff Pastry

Warm Brie en Croute with Port Poached Figs

Stilton, Granny Smith Apple & Adriatic Fig Spread on Seeded Lahvosh

Fried Sage Leaf with Ratatouille and Pecorino

Warm Mini Potatoes with Chipotle Smoked Chicken Salad & Aged White Cheddar

Sweet Potato, Sage & Prosciutto Risotto Cake

Sweet Potato Biscuits with Shaved Virginia Ham & Bourbon Honey Mustard

Bruschetta with Roasted Pepper Spread and Kalamata-Tomato Relish

Mini Fried Green Tomato topped with Garlic Aioli & Applewood Smoked Bacon

Tiny Boursin and Tomato Confit Grilled Cheese Sandwiches on Brioche with Toasted Shallots

$4.00 per piece
Passed Hors d’ oeuvres selection, continued

Curried Crab Cakes with Mango-Chili Dip
Szechuan Pepper Seared Tuna in a Wonton Basket with Wasabi Cream
Prime Filet of Beef Tartare on a Potato Galette with Lemon-Truffle Aioli
Provencal Tuna Nicoise Salad in a Peruvian Purple Potato
Nori wrapped Yellowfin Tuna Tempura with Thai dipping sauce
Applewood Smoked Salmon Tartar on Crostini
Smoked Salmon Mousseline in a Gougère
Baby Colorado Lamb Carpaccio in Corn Tortilla Cup
with Arugula & Lavender-Rosemary Mustard Sauce, topped with Tabouli
Corn Tortilla Cup filled with Roasted Lobster & Roasted Corn Salad
Seared Ahi Tuna in a Wonton Cup with Soba Noodle Salad
Petite Bouché of Escargot with Wild Mushroom Bouillabaisse
Lobster, Avocado & Mango Salad on Crostini
Asian Tuna Tartare on Crisp Wonton with Avocado & Sesame Seeds
Chinois Chicken Salad in a Mini Crisp Wasabi Cup topped with Micro Greens
Confit of Turkey and Wild Rice Croquette with Lingonberry Chutney
Chorizo & Manchego Paella Cake topped with Roasted Shrimp & Tomato Fondue
Asian Lobster Salad with Fresh Mango, Lemon Grass and Ginger Zest
Served in a Wonton Crisp and Sprinkled with Black Sesame
Maple Glazed Duck Breast on Sweet Potato Gallette with Pecan-Pumpkin Butter
Mini Smoked Duck Nacho with Goat Cheese & Mango Pico
Quail Pate with Shallot-Lingonberry Marmalade
Granished with a Blood Orange Segment and served on a Purple Potato Galette
Passed Hors d’oeuvres selection, continued

Foie Gras Torchon with Aged Port on Brioche

Gougère of Hudson Valley Foie Gras Mousseline with Roasted Slivered Almond

Crispy Santa Barbara Shrimp, Lobster & Asparagus Risotto Cake with Sweet Pea Coulis

Crispy Phyllo rolled New Zealand Langostino with Mango Salsa, drizzle of Pomegranate & Popcorn Micro Greens

Pot au Fleur, with Beef Carpaccio, Horseradish & Enoki Mushrooms

Passed Soup Shots
(the following requires a rented shot glass or demitasse cup)

Chilled Broccoli Soup Shot with Crispy Langostino

Smoked Heirloom Tomato Consommé Soup Shot with Spicy Tarragon-Tomato Sorbet

Chilled Asparagus Cappuccino Soup Shot

Butternut Squash Soup Shot with Cream of Chervil

Avocado & Elephant Garlic Cappuccino Soup Shot

Fruit Tomato & Veggie Soup Shot

Pumpkin Soup Shot with Roasted Pine Nuts & Shaved Parmesan

Cream of Acorn Squash Soup Shot with Cold Black Pepper Sabayon

Crawfish Ceviche Shooter with Leek Sabayon & Red Beet Caviar
Displays and Presentations

Traditional Antipasto

Soppresata, Genoa Salami, Pepperoni and Prosciutto

Assorted Imported & Domestic Cheeses

- Ciliegini Caprese Salad
- Fire Roasted Vegetables
- Marinated Portobello Mushrooms

- International Olives
- Balsamic Braised Cipollini
- Tapenades & Spreasa

Tuscan Bread, Crostini, Bruschetta, Grissini Bread Sticks and Sliced Baguette

- Grape Clusters
- Dried Apricots
- Skillet Toasted Whole Almonds

Southern Antipasto

Thinly Sliced Smithfield Ham, Smoked Virginia Ham and Hickory Sausage

- Chiseled Parmesan, Roquefort, White Cheddar, Sage Derby
- Wensleydale Apricot and Felopi Wheat Swiss Cheeses

Platter of Fried Green Tomatoes with Garlic Aioli & Crisp Smoked Bacon

- Fire Roasted Vegetables
- Marinated Portobello Mushrooms

- Anchovy Stuffed Olives, Sun-Dried Tomato Stuffed Olives
- Bread n’ Butter Pickles, Pickled Beets and Marinated Artichoke Hearts

- Pickapeppa Sauce and Cream Cheese
- Black-eyed Pea Salsa
- Creamy Roasted Red Pepper

Toast Points, Rye Crisps, Sesame Bread Sticks, Poppy Crisps and Sliced Baguettes

- Grape Clusters
- Dried Apricots
- Skillet Toasted Whole Almonds
Displays & Presentations, continued

Deluxe Southern Antipasto

Assortment of Imported and Domestic Cheeses with Crackers, Crisps and Lavosh, Mini Sweet Potato Biscuits

Smoked Turkey, Mustard Salami, and Summer Sausage with Roasted Garlic and Tarragon Aioli, Lingonberry Chutney

Robiola Cheese with Adriatic Fig Preserves and Toasted Almonds

Candied Pecans, Assorted Dried Fruits and Citrus Cured Olives

Grilled Eggplant and Roasted Sweet Pepper Roulades with Micro Herbs and Balsamic Reduction

Marinated Baby Patty Pan Squash stuffed with Goat Cheese

Quartered Devilled Eggs with Shrimp Louis and Chives

Seared Tuna Nicoise Salad with Purple Potatoes, Tender Beans and Roasted Peppers

Roasted Butternut Squash Fondue with Toasted Brioche

Havana Display

Chorizo and other Cuban Spiced Meats, thinly sliced

Masitas de Puerco
Fried Pork with Onions and Peppers

Croquetas (Empanadas)
Chicken, Beef and Cheese

Papas Rellenas
Deep-Fried Mashed Potato Balls filled with Picadillo

Mariquitas Display with Plantain, Yuca and Casava Chips
Mojo Dipping Sauce

Assorted Marinated Stuffed Olives

Spicy Marinated Veggies

Assorted Imported and Domestic Cheeses
Crackers, Crisps, Breadsticks and Sliced Baguette
Displays & Presentations, continued

Asian “Antipasto”

Dim Sum
*In Steamer Baskets*
Har Gau, Pork Su Mai, Crisp Crab Rangoon,
Garlic Oyster and Sweet & Sour Sauces

Cucumber Sesame Salad

Chinese Duck Salad with Crisp Lotus
Asian Tuna Tartar with Avocado and Wonton Crisps

Sesame Noodles with Sweet Chili in Porcelain Spoons

Shrimp Spring Rolls with Mango Dipping Sauce

Edamame

Wasabi Peas

Tropical Fruits with Vanilla Ginger Syrup

Imported & Domestic Cheese Presentation

With Grape Clusters, Dried Apricots & Skillet Toasted Whole Almonds

Imported Crackers, Lightly Toasted Baguette Slices

Pumpernickel Crisps

Classic Smoked Salmon Presentation

Accompanied by Capers, Egg Whites & Yolks, Diced Red Onion, Toast Points

Hot Smoked Salmon Filets

Accompanied by Micro Herb Salad, Sunchoke Chips, Chive-Shallot Crème Fraîche

Fresh Fruits & Berries
Displays & Presentations, continued

Dips & Spreadables
Choose Three of the Following

Warm Parmesan & Artichoke with Sliced Baguettes
Warm Spinach, Parmesan & Goat Cheese with Crostini
Turkish Bread Rounds with Mediterranean Salsa
Hummus with Toasted Pita Chips
Chile Con Queso with Tortilla Chips
Pico de Gallo with Tortilla Chips
Vegetable Tapenade with Garlic Crostini
Ziziki with Pita Crisps
Creamy Roasted Red Pepper with Crostini
Pesto Goat Cheese with Lavosh Crisps
Eggplant Caviar with Pita Crisps
Jalapeno & Smoked Salmon Mousse with Toast Points

Salad Spoons
Presented in White Ceramic Spoons
Sesame Noodles with Peanut Sauce
Lobster Salad
Shaved Artichoke & Fennel with Lemon-Garlic Dressing

Flame Roasted Vegetables and Marinated Mushrooms
Served with Balsamic Drizzle

Pates and Terrines
Chicken Liver Pate
Smoked Salmon Pate
Wild Mushroom Terrine
D’Artagnan Terrine Mousquetaire

Served with Cornichons, Capers and Toast Points
Display Presentations, Continued

**Iced Seafood Display**
- Jumbo Gulf Shrimp
- Steamed New Zealand Mussels
- Crab Claws
- Oysters on the Half Shell
- Cocktail and Remoulade Sauces
- Lemon Wedges

**Caviar Display**
- North American Sturgeon
- Lemon Wedge, Chopped Egg, Capers and Crème Fraîche
- Toast Points and Buckwheat Blini

- New Bliss Potato with Black Caviar
- Yukon Gold Potato with Salmon Roe
- Blue Potato with Osetra
- Caviar Jewel Boxes with Crème Fraîche
Chef Performance Stations

Pasta Station
Penne & Radiatori Pastas with your selection of two of the following sauces:
  Roasted Garlic Alfredo
  Tuscan Pesto
  Basil Marinara
  Puttunesca
  Roasted Red Pepper with Oregano
Accompanied by Shaved Parmesan Cheese & Focaccia Bread

Risotto Station
Risotto prepared with your choice of (2) of the following:
  Roasted Butternut Squash
  Saffron
  Sautéed Fresh Fennel
  Wild Mushroom

Martini Mashed Potato Station
Fluffy Mashed Potatoes Scooped into Martini Glasses
Served with your choice of two of the following toppings:
  Mushroom Demi
  Buttermilk Chicken Bites
  Southern Cream Gravy
Accompanied by:
  Chopped Scallions, Bacon Bits, Sour Cream
  Monterrey Jack, Cheddar & Blue Cheeses
Whipped Maple Sweet Potatoes Scooped into Martini Glasses
Accompanied by:
  Golden Raisins, Brown Sugar, Sweet Cream & Nutmeg
Chef Performance Stations, continued

**Southern “Martinis”**
Creamy Southern-Style Grits Scooped into Martini Glasses
Served with the following toppings
- Baked Mustard Greens
- Virginia Ham Maque Choux
- Chicken Fricassee
Accompanied by:
- Chopped Scallions, Bacon Bits, Sour Cream
- Monterrey Jack, Cheddar & Blue Cheeses

**Mac ‘n’ Cheese Martinis**
Creamy Macaroni with Three Cheese Sauce
Served in a Martini Glass, Topped with the Following:
- Herbed Infused Panko
- Applewood Smoked Bacon
- Lemon Garlic Rotisserie Chicken
- Wild Mushroom & Braised Shallot Ragout

**Steak au Poivre**
Sirloin Seared & Carved to order
- Pommes Frites with Lemon Aioli
- Brandy Cream Sauce with Green Peppercorns

**Avocados on the Half Shell**
Quartered Avocados Filled with the Following and Served in a Bolla Glass:
- Chicken Salad with Almonds and Grapes
- Shrimp and Scallop Ceviche with Cilantro
Toppings to Include:
- Blue Cheese Crumbles, Applewood Smoked Bacon Bits
- Chopped Tomatoes

**Panini Station**
Tomato, Asiago & Spinach with Olive Tapanade
Smoked Ham, Mozzarella & Roasted Red Pepper with Fresh Basil Pesto
Herb Roasted Chicken, Fontina & Arugula with Sun Dried Tomato Aioli
Garnished with Tomato Salad with Red Onions & Herbs
Chef Performance Stations, continued

**Mediterranean Herb Roasted Mini Lamb Chops**
- Vegetable Stacks
- Winter Black Truffle Dauphine Potatoes
- Lemon Grass Mint Jelly
- Spicy Fig Chutney
- Oregano Buttermilk Mini Biscuits

**Grilled Halibut Tacos**, prepared tableside
- With Warm Flour Tortillas
- Topped with Haricot Vert – Carrot Slaw
- Roasted Tomatillo & Spicy Watermelon Salsa

**Cedar Plank Salmon**, prepared tableside
- Served over Micro Greens & Herbs
- Topped with Grains, Nuts & Dried Berries
  - Champagne Vinaigrette
  - Parmesan-Herb Ribbon Crisp

**Herb de Provence rubbed Beef Tenderloin**, sautéed tableside
- Sesame & Green Onion Jasmine Rice Ball
- Creamed Baby Bok Choy
- Spicy Soy Sesame Jus

**Steak Diane**
- Tender Bites of thinly pounded Sirloin
- Quickly cooked in butter and flamed with Cognac
- Finished with Sherry, Sweet Butter and Chives
- Served with Pan Juices and Sliced Baguettes
- Asparagus Tip

**Shanghai Chicken**
- Stir-fry over Jasmine Rice
- served in petite “To Go” Boxes with Chop Sticks
Chef Performance Stations, continued

**Cheeseburger Sliders**
Mini Beef Patties with Soft Buns and Cheddar Cheese
Tiny Matchstick French Fries
Ketchup, Mustard & Garlic Aioli on the Side
*may be served in Red & White Paper Boats*

**Salad Shakers**
Chopped Romaine
Shaved Parmesan
Crispy Chicken and Roasted Shrimp
Tossed in a Martini Shaker and Served in a Rocks Glass
Lemon Vodka Vinaigrette
Sherry Shallot Vinaigrette

**Grilled Cheese & Soup**
Iron Kids, Harvest and Rye Breads
Provolone, Cheddar and Swiss Cheeses
Sliced Tomato, Bacon Slices and Roasted Peppers
Lightly Creamed Tomato Basil Soup

Grilled Cheese Sandwiches made to order with the following fillings . . .
Caramelized Onions, Fresh Basil, Sliced Fresh Tomatoes, Prosciutto,
and Crisp Bacon Strips
Accompanied by the following soup selection, served in a demitasse cup . . .
Lobster Bisque
Roasted Tomato & Garlic Soup

**Republic of Tex-Mex**
Hand Formed Tortillas Prepared Tableside on a Flatbed Griddle
Surrounded with Mexican Tiles
Accompanied by Pico de Gallo
Flame Roasted Vegetables, Tomatillo Vinaigrette
Black Bean & Queso Fresco

Adobo Beef
Chipotle Chicken

Lobster with Creamy Poblano Chiles
Chef Performance Stations, continued

The Grilling Maestro
Prepared Tableside on Hibachi
Your Choice of Three of the Following:

Pork Kabob with Jalapeno Jam Glaze
Tender Cubes of Beef, Porcini – Chianti Marinade
Bamboo Skewers of Chicken, Spicy Orange-Ginger Marinade
Vegetable & Portobello Skewers with Balsamic Vinaigrette

Tender Chunks of Lamb with Ancho Chili Butter
Salmon Seared with a Honey - Soy Glaze
Skewered Swordfish with Cilantro Lime Butter
Grilled Shrimp with Tomatillo Salsa

Chef Performance Carving Stations

Chianti-Porcini marinated Tenderloin of Beef, carved tableside
3-Herb Aioli & Spinach Pesto
Fresh Biscuits & Popovers

Herb Crusted Pork Tenderloin, carved tableside
Sweet Onion Marmalade & Spicy Whole Grain Mustard
Fresh Biscuits & Popovers

Roasted Breast of Turkey, carved tableside
Cranberry Mayonnaise & Dark Cherry Mustard
Fresh Biscuits & Popovers

Chianti-Porcini marinated Prime Rib, carved tableside
Horseradish Cream, Au Jus
& Spicy Whole Grain Mustard
Fresh Biscuits & Popovers
Chef Performance Little Plate Stations

Achiote Marinated Pork Tenderloin Served Over a Black Bean Pancake
With Roasted Corn, Smoked Bell Pepper Salsa & Angel Hair Tortilla Strips

Grilled New Zealand Lamb Rubbed with Mustard & Provençal Herbs
Served over Fava Bean (seasonal) and Spring Vegetable Ragout
Drizzled with Lamb Demi-Glace

Whole Roasted Halibut over Dungeness Crab Brandade
With Roasted Golden Beet and Citrus Relish

Duo of Sautéed Asparagus
With Teleggio Fondue and Organic Micro Herbs
White Truffle Cream with Paprika Oil and Balsamic Reduction

Asian Sizzled Sea Bass
with Ginger Shitakes, Soy, Peanut Oil, Scallions and Cilantro
Steamed Jasmine Rice

Rio Grande Grilled Double-Cut Lamb Chops
Ancho Lime Butter

Chicken in a Mushroom Sherry Cream
Served in a Pastry Shell
with Lemon Scented Asparagus Tips

Boursin Quiche in an Herb Crepe
Toasted Shallot & Mesclun Salad
Mornay Sauce
Little Plate Stations, continued

Mashed Potato Casserole topped with Barbecued Pulled Pork
Topped with Chopped White Onions & Diced Jalapeno
Served with a Micro Mini Popover

Bourbon-Mustard Glazed Pork Tenderloin
Saffron-Butternut Squash Risotto Balls
Sugar Snap Peas & Apple Currant Chutney

Sliced Roasted Beef Tenderloin
Herb & Garlic Mashed Potatoes & Mushroom Demi
Sautéed Asparagus Tips

Herb Crusted Tenderloin of Beef
Herb Risotto Balls with Fontina Cheese
Haricot Verts

Seared Sea Scallops over Potato Risotto
Blood Orange Butter Sauce

Pecan Crusted Chicken
Cheesy Cheddar Grits
Sautéed Snap Peas & Carrots
Micro Mini Buttermilk Biscuit

Seared Prosciutto & Sage Wrapped Swordfish
Cannellini Bean Puree
Kalamata-Tomato Relish

Red Wine Braised Short Ribs
Mascarpone Polenta
Root Vegetable Brunoise
Garlic Spinach
Little Plate Stations, continued

Butternut Squash Ravioli
Sage Brown Butter Sauce, Pine Nuts & Crispy Sage

Dessert Stations

Flambéd Crepe Suzette
Traditional Crepe Suzette, Flambed Tableside
Fresh Crepes, Sweet Cream Butter, Orange Liqueur and Brandy
Finished with Orange Juice and Topped with Fresh Orange Peel

Crème Brûlée
Prepared Tableside
Flavors to include . . .
Traditional, Chocolate, Cherry and Pistachio

Banana’s Foster
Flambéd Tableside
Brown Sugar, Sweet Cream Butter & Cognac
served over Cinnamon Ice Cream

Poached Seckel Pears
prepared tablesde
Drizzled with Ice Wine Glaze
Dessert Stations, continued

Mini Ice Cream Floats
*may also be passed*
served in Double Old Fashion or Brandy Snifter glasses with a tall teaspoon
Dulce de Leche Ice Cream topped with Lavender Dry Soda,
Fresh Lavender & Salty Roasted Cashew Piece

Mango Ice Cream topped with Kumquat Dry Soda & Candied Mango

Lime Sherbet topped with Rhubarb Dry Soda & a Lime Wheel

Clementine-Chocolate laced Bread Pudding
served tableside
Topped with Candied Almonds & Chocolate Sauce

Warm Wild Berry Cobbler
served tableside
Served over Cinnamon Ice Cream

Jewel Desserts
*may be displayed or passed*
Hand-rolled Truffle Pops
Mini Key Lime Pies
Pecan Caramel Diamonds
Lemon Triangles topped with Candied Violets
Mini Cherry Pie with Cinnamon Crumble Topping
Tiny Éclairs

*additional items available upon request*

Gourmet Coffee Bar
Regular & Decaf Starbucks Coffee
Fresh Whipped Cream
Rock Candy Stirrers
Chocolate Swizzle Sticks
Cinnamon Sugar
Hazelnut & Vanilla Syrups