

RECEPTION STYLE HORS D' OEUVRES

SMALL BITES

Priced Per Dozen. Minimum order two dozen each. Additional orders cannot be made the evening of the event

Parmesan "Crostini"

smoked tomato mousse, fresh herbs, cracked black pepper
23.00

Chilled Pacific Oysters On The Half Shell

tobasco emulsion and shallot mignonette
30.00

"Marinated Tomatoes"

with basil pesto and mozzarella on sourdough
26.00

Prosciutto & Berries

herbed mascarpone and pistachios on brioche
28.00

Cold House Smoked Salmon

dill cream & black tobiko on brioche
32.00

Chilled Lobster Salad Canape

truffle and tarragon aioli, potato blini & caviar
44.00

Seared Rare Ahi Tuna

ginger relish, avocado mousse and chives
36.00

Chilled Poached Shrimp

citrus salsa, cilantro and guacomole on cucumber
38.00

Fingerling Potato

topped with creme fraiche and caviar
32.00

Beef Tartar

horseradish sour cream, radishes and dill
40.00

PLATTERS

Prices per platter based on approximately 20 servings - Additional platters cannot be made the evening of the

COLD

Seafood Platter

salmon ceviche, fresh oysters, shrimp cocktail, Prince Edward
Island mussels with a lemon garlic gremolata
115.00

Watermelon Salad

Garden Farme arugula, **Stickney Hills** Chevre,
salted pecans, balsamic vinaigrette
65.00

Mesclun Salad

mixed greens, fennel, radish, cucumber, cherry
tomato, saba, citrus vinaigrette
65.00

Tasting of Savory Cones

mini cones filled with pork rilette,
smoked salmon mousse, tiger shrimp salad
75.00

Seasonal Fruit Platter

chilled seasonal fruit cream
85.00

Cold Smoked Norwegian Salmon

red onion, capers, lemon, dill and frisee
115.00

Artisan Cheese Platter

garnished with fruits, nuts and preserves
120.00

Traditional French Charcuterie

classic sausages, pates and cured meats served
with Artisan bread and garnishments
180.00

WARM

Marinated Shrimp Skewers

jalepeño salsa, horseradish crème fraîche
80.00

Baked Artichoke and Spinach Gratin

served with lavasch 100.00 add crab 130.00

Baked Brie En Croute

85.00

Grilled Norwegian Salmon

truffled white asparagus risotto, niçoise vinaigrette
180.00

Steamed Mediterranean Mussels

preserved lemon-harissa broth
95.00

Korean Barbecue Chicken Wings

dill cream sauce
80.00

Chickpea Fritters

roasted pepper dip and harissa yogurt
95.00

Whole Roasted Loin of Pork (Warm or Cold)

lingonberry jam, cucumber-tomato salad, Artisan bread
175.00

Roasted Whole Beef Tenderloin (Warm or Cold)

bloody mary cremé fraîche, potato-herb salad, friséé
250.00