

RECEPTION STYLE HORS D' OEUUVRES

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
40.00

"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.

COLD

Seafood Platter

salmon ceviche, fresh oysters, shrimp cocktail, Prince Edward
Island mussels with a lemon garlic gremolata
130.00

Seasonal Salad

roasted baby beets, baby mâche,
Minnesota apples, endive,
DragSmith micro herbs, walnut vinaigrette
70.00

Mesclun Salad

mixed greens, fennel, radish, cucumber, cherry
tomato, saba, wildflower honey 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
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
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

brown sugar, walnuts and apples
85.00

Cassoulet

crispy duck confit, tarbais beans,
maple sausage, pork belly, herbed breadcrumbs
180.00

Marinated Mediterranean Olives

served with housemade focaccia
95.00

Korean Barbecue Chicken Wings

dill cream sauce
80.00

Whole Roasted Loin of Pork (Warm or Cold)

lingonberry jam, cucumber-tomato salad
175.00

Roasted Whole Beef Tenderloin (Warm or Cold)

bloody mary cremé fraîche, potato-herb salad

DESSERT

Assorted housemade mini cakes and sweets
95.00