

PASSED HORS D'OEUVRES MENU

MEATS

- Seared Lamb Chops, Herb-Rubbed, Cherry Gastrique
- Filo Cups of Beef Short Ribs, Roquefort Slaw, Cabernet Gastrique
- Pastry Cups of Coffee-Spiced, Braised Lamb Shank, Mint-Rosemary Gremolata
- Tempura-Fried Manchester Farms Boneless Quail Legs*



SEAFOOD

- Mini Maine Lobster Rolls, Shredded Scallions, Brioche Roll
- Spoons of Sashimi Tuna, Ginger Mignonette, Wasabi Emulsion, Soya Caramel
- Spoons of Salmon Sashimi, Cucumber Mignonette, Pickled Pepper Aioli
- Spoons of Scallop Hash, Sea Scallop Brunoise, Mango and Red Onion, Soya Caramel
- Filo Cups of Blue Crab Salad, Shallots, Capers, Chives, Lemon Aioli, Micro Arugula
- Flash-Fried Oysters, Sriracha Aioli
- Fired Oyster Sliders, Cabbage, Pickled Carrot, Cilantro, Sriracha Emulsion, Sweet Hawaiian Rolls*
- Skewers of Tempura Shrimp Soya-Yuzu Dipping Sauce*
- Crispy Crab Cakes, Remoulade, Peper Relish



VEGETARIAN

- Spoons of Roasted Cauliflower, Smoked Paprika, Kale Pesto
- Cocktail Bowls of Macaroni and Cheese, Aged Cheddar, Comté, Cavatappi Pasta, Panko
- Grilled Portabella Mushroom Sliders, Fresh Herbs, Sriracha Emulsion
- Spoons of Tomato Salad, Fines Herb Aioli, Micro Basil, 10yr Balsamic



SOUPS

- Served in demitasse cups
- Roasted Butternut Squash Bisque, Applewood Bacon, Crème Fraîche
- Potato Soup, Caramelized Leek, Bacon, White Truffle Oil
- Lobster Cappuccino, Milk Froth, Espelette Pepper
- Chilled Sweet Pea Soup, Mint, Rosemary, Crème Fraiche, Lavender Blossom
- Roasted Vegetable Gazpacho, Lemon Sorbetto
- Let us Make Your Favorite Soup



PREMIUM

- Torchon of Foie Gras, Brioche Crouton, Fig Jam
- Blinis of Osetra Caviar, Crème Fraiche, Shallots, Chives

DESSERTS

- Served in miniature china with cocktail spoons
- Miniature Mango Panna Cotta, Aged Balsamic*
- Miniature Crème Brule* (Vanilla Bean, Pistachio, Creamsicle, Dulce de Leche, or Cookies & Cream)
- Please Ask us About Bite-Sized Dessert Options

* DENOTES PREMIUM ITEM,
PLEASE INQUIRE ABOUT COST

