

2941 Hors d' oeuvres Menu

Allow us to enhance your event with sumptuous appetizers offered as guests arrive & mingle prior to the seated meal.

BUTLER PASSED SELECTIONS

\$3.75 per piece ~ (minimum order of 10 pieces per selection)

Check boxes as desired; unless otherwise indicated, we estimate 1 piece per guest/per selection

VEGETARIAN

- Spanakopita, porcini, rabiolo cheese, spinach
- Bocconcini mozzarella, truffle vinaigrette, mache salad
- Cucumber crudités, crème fraîche, chive
- Crispy mushroom, mascarpone, fine herbs
- Endive salad, blue cheese, pecan nuts, Bartlett pear
- Fried dumpling, Napa cabbage, spicy mayonnaise

SEAFOOD

- Crispy shrimp, sweet & spicy sauce
- Lobster roll, avocado, mango, Thai basil
- Crab cake, piquillo peppers, celery
- *Sea scallops à la plancha, fried scallion, orange oil
- *Grilled tuna skewer, pickled onions, herb de provence
- *House cured salmon gravlax, fennel salad

MEAT

- Chicken tapanada, maseka, jalapeño, cilantro salsa
- Yukon potato fritto, chorizo, spicy aioli
- Duck tenderloin skewer, thyme sea salt, fig
- Chicken satay, peanut sauce
- Mini wagyu beef burger, semi dry tomato, spicy mayonnaise
- Beef wagyu in a blanket, honey mustard dressing

STATIONARY SELECTIONS

(Minimum order of 10 servings per selection)

- Cheese Board**
Brie, Fourme d'Ambert, and Petit Billy served with our homemade breads and fresh fruit (\$8/person)
- Shrimp Cocktail**
with cognac mayonnaise on brioche buns (\$15/person)
- Hummus & Pita Bread**
served with tzaziki sauce (\$3/person)

- Crudités**
raw and pickled seasonal vegetables served with dipping sauce (\$4/person)
- Smoked Salmon Buns**
cream cheese, lemon, basil (\$4/person)
- Marinated Olives**
rosemary, harissa, lemon thyme, basil, Provencal (\$4/person)

Carving Station

(\$15 per person; \$75.00 Carver Fee)
These heavy hors d'oeuvres stations are served with our home made dinner rolls

- Prime Rib Eye**
- Leg of Lamb**

Add to your carving station:

- Rustic potato
- Summer vegetable fricassée

Menu is subject to change based on seasonal availability
Fall/Winter 2009

*ingredients may be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.