

## Private Dining Wedding Hors d' Oeuvres Menu

### Butlered Hors d'Oeuvres

#### VEGETARIAN SELECTIONS

Spanakopita, ricotta scented white truffle  
Truffle scrambled eggs  
Carrot-coriander spring roll, avocado, green papaya, pineapple sauce  
Arancini black truffle, Fontina cheese  
Stuffed mushroom, cauliflower à la grecque

#### FISH SELECTIONS

Olive oil poached codfish, aioli sauce  
Crab egg roll, crème fraîche, lemon zest  
Crispy breaded shrimp, feta cheese, harissa spice, cilantro  
Sea scallops à la plancha, miso glaze, rice vinegar  
Smoked salmon quiche, leek, red pepper salad  
Bouillabaisse crispy soup  
RAW:  
Smoked salmon, mille-feuille, dill  
Yellow fin tuna, shallot red wine jam  
Sea scallops, lime, caviar  
Warm oyster custard, Togarashi pepper

#### MEAT SELECTIONS

Chicken quesadillas with jalapeño, cilantro and pepper jack cheese  
Rosemary lamb kebab, mint-yogurt sauce  
Crispy prosciutto, parmesan, salsify  
Fried smoked duck dumpling, spicy pineapple sauce  
Grilled short rib, marinated in beer, spicy cabbage slaw  
Grilled pork sandwich, honey mustard mayonnaise  
Grilled chicken satay, ginger, yellow curry, coconut-peanut sauce

### Displayed Hors d'Oeuvres

#### **Cheese Board**

Brie, Fourme d'Ambert, and Petit Billy  
served with our homemade breads  
and fresh fruit

#### **Shrimp Cocktail**

with cognac mayonnaise  
on brioche buns

#### **Hummus & Pita Bread**

served with tzaziki sauce

#### **Marinated Olives**

rosemary, harissa, lemon thyme, basil,  
Provencal

#### **Crudités**

raw and pickled seasonal vegetables  
served with dipping sauce

#### **Smoked Salmon Tartar**

with traditional garnishes to include blinis,  
red onions, chopped eggs, crème fraîche  
and toast points)

#### **Warm Brie & Prosciutto**

roasted pine nuts, olive Niçoise  
with home made crostini

#### **Deviled Quail Egg Sandwiches**

Celery root, black truffle mayonnaise