

# hors d'oeuvres

Aside from the items listed in our catering guide, arrangements can be made to design a menu which reflects the special needs of your particular group. Our professional staff would be delighted to assist you in planning the details of your function to make it a truly special event.

## cold side (based on 50 people)

Bruschetta with Vine Ripe Roma Tomatoes, Basil, and Balsamic Reduction on a Garlic Croustade ~ \$74.00

Prosciutto Wrapped Asparagus with Lemon Aioli ~ \$96.00

Grilled Spinach and Sun Dried Tomato Stuffed Flat Iron Steak on a Croustade with Chevre Cheese and Balsamic Syrup ~ \$136.00

Vietnamese Fresh Vegetable Spring Rolls Filled with Mango, Mint, Cilantro, and Toasted Coconut, Topped with Sweet and Sour Sauce and Sweet Sambal ~ \$85.00

Seared Rare Ahi Tuna Wrapped in Nori with Wasabi Aioli and Red Pepper Coulis ~ \$130.00

Sautéed Vegetable Ratatouille of the Season on Salted Crostini with Balsamic Reduction ~ \$85.00

Pan Seared Diver Scallop atop a Pea Puree, Finished with an Enoki Mushroom and Paprika Oil ~ \$230.00

White Tuscan Bean Puree on a Crostini with a White Anchovy Filet ~ \$79.00

Deviled Quail Egg Topped with Candied Fennel and Capers ~ \$100.00

Sliced English Cucumber with Curried Chicken Salad and Golden Raisins ~ \$79.00

# [hors d'oeuvres]

## cold side - continued

Bloody Mary Shooter, Rimmed with Celery Salt and Topped with a Peppercorn Crusted New York Strip Steak Satay ~ \$134.00

House Cured Coffee and Cumin Rubbed Pork Tenderloin with Shallot Mango Gastrique ~ \$98.00

Goat Cheese Quenelles in a Tasting Spoon with Gin Soaked Blueberries ~ \$128.00

Smoked Salmon Grav Lox Roll with Dill Cream Cheese and Lemon Oil ~ \$95.00

Smoked Mussel on Grilled Batard with Boursin Cheese and Micro Greens ~ \$130.00

Fresh Snapper Tomato Ceviche Shooter with Blue Corn Tortilla Straws ~ \$164.00

Sweet Pea Lobster Roll with Micro Greens and Citrus Aioli ~ \$market

Citrus Poached Prawns with Caramelized Onion Marmalade ~ \$124.00

Crab Salad Spoon with Lemon Gremolata ~ \$113.00

Beef Tartar Roll with Spinach, Remoulade Sauce and Chopped Egg ~ \$130.00

Julienne Vegetable Display Shooter with Buttermilk Ranch Dressing ~ \$79.00

Fruit Spoons with Mint, Ghost Chili, Honey and Orange ~ \$85.00

Tuna Poke on a Crispy Wonton with Ponzu and Brunoise Carrot ~ \$112.00

# [hors d'oeuvres]

## warm side (based on 50 pieces)

Portobello Mushroom Stuffed with Smoked Gouda, Bacon and Chives ~ \$96.00

Pan Seared Pork and Angus Beef Meatball Sliders with a Zesty Puttanesca Topped with a Chiffonade of Spinach and Shaved Reggiano ~ \$141.00

Rum Spritzed Coconut Encrusted Shrimp with Orange Marmalade ~ \$120.00

Prosciutto Wrapped Black Mission Fig Filled with Goat Cheese and Balsamic Tar ~ \$199.00

Tempura Fried Chicken Slider with Sesame Slaw and Wasabi Aioli ~ \$148.00

House Grind Tenderloin Beef Slider with Crispy Pancetta, Caramelized Onions and Garlic Aioli ~ \$146.00

Blue Corn Crusted Chicken Satay with Grilled Sweet Corn Cream and Cilantro ~ \$95.00

Pork Belly Chicharrones with Caviar Crème Fraiche ~ \$188.00

Port Salut Grilled Cheese with Tomato Roquefort Soup Shooter ~ \$124.00

Andouille Sausage Crostini with Truffled Mushroom Duxelle and Shaved Reggiano ~ \$80.00

Arancini with Kalamata Olive and Port Salut ~ \$86.00

Grilled New York Strip Satay with Blue Cheese Bacon Crème Fraiche ~\$156.00

# [hors d'oeuvres]

## warm side - continued

Roma Tomato Tart Tatin with Basil Pesto and Feta Cheese ~ \$79.00

Baby Grilled Chicken Skewer with Sweet Chili Sauce ~ \$78.00

Croque Madam Ham and Cheese Bite topped with a Fried Quail Egg ~ \$194.00

Spaghetti and Meatball Spoons with Roasted Garlic Cream and Toasted Panko ~ \$125.00

Brie and Cheddar Mac n Cheese with Edamame and Parmesan Cracker ~ \$140.00

Sweet Potato Nachos with Barbacoa Pork Belly Snow Cone with Citrus Aioli ~ \$154.00

Garam Masala Pomme Frites with Curry Aioli in a Paper Cone ~ \$95.00

Green Top Carrot Fritters with Tomato Chutney ~ \$95.00

Green Curry Spiced Coconut Soup Shooters with Crispy Wonton Frittes ~ \$80.00

# [hors d'oeuvres]

Also available as entrée portions  
for an additional charge.

All entrée prices are buffet style  
except noted otherwise and can  
be served for an additional cost  
of \$8.00 per person.

## Chef Performance Stations [carved items]

Pesto Crusted Turkey Breast with Roasted Garlic Aioli, Dijon Mustard and  
Caramelized Onion Relish ~ \$15.75

Classic Steamship Round of Beef with Horseradish Cream and Herbed  
Mayonnaise ~ \$15.50

24 hour Brined Pork Loin with Dijon Crust Served with Tarragon  
Aioli ~ \$13.25

Whole Roasted Beef N.Y. Strip with Bourbon Peppercorn and Dijon Cream  
Sauces ~ \$17.75

Roasted Jalapeno Cornbread Stuffed Meat loaf (house ground burger), with  
Spicy Creole Ketchup and Smoked Gouda Fondue ~ \$14.00

\*All carved items are served with mini buns, homemade baked focaccia bread  
and honey butter

# [hors d'oeuvres]

## Chef Performance Stations - continued [sauté items]

Pasta: Sweet Italian Sausage Tossed with Gemelli Pasta, Fresh Herbs, Parmesan Cheese and Tomato Basil Sauce -Served in a tapas style bowl ~ \$12.00

Mac n Cheese: Served with Edamame and Capicola Ham, Tossed with a Brie and Cheddar Sauce, Topped with Crispy Japanese Bread Crumbs - Served in a ramekin ~ \$12.00

Stir-Fry: Grilled Chicken Stir-Fry with Julienne Vegetables, Sweet Chili Sauce and Soba Noodles -Served in a take-out box with chop sticks ~ \$12.00

Chicken Masala: Sautéed Chicken Breast with a Mushroom Masala Wine Sauce Served with Angel Hair Pasta and Herbs - Served in a take-out box with chop sticks ~ \$12.00

Horseshoe: Ground Beef Burger and Tempura Battered Buffalo Chicken, Served with Brioche and Focaccia Toast, White Wine Cheddar and Beer Cheddar Sauces, Shoestring Fries, Bleu Cheese Crumbles and Garlic Aioli  
Entrée ~ \$20.00  
Tapas ~ \$10.00