

Dinner Party Menu

Hors D'Oeuvres Table (please select one)

- **CHARCUTERIE TABLE** *jamon de bayonne, saucisson, foie gras mousse, pecorino, brie, cornichons, pickled radishes, olives, grainy mustard, truffle honey, baguettes, artisan flatbreads & crackers*



- **ARTISAN CHEESE BOARD** *parmigiano-reggiano, fig-infused goat cheese, brie, grapes, dried cranberries, apricots, walnuts, crackers, crisps*
- **CRUDITES BASKET** *artfully & bountifully displayed steamed-crisp broccoli, asparagus, cauliflower, snap peas, baby carrots, radishes, grape tomatoes, celery, zucchini, red bell peppers, signature five-herb dip*



- **ANTIPASTO BOARD** *prosciutto, salami, bocconcini, pecorino, olives, marinated artichokes, roasted red peppers, pepperoncini, breadsticks*

- SEAFOOD BAR *tuna tartare w/citrus-soy vinaigrette; shrimp cocktail glasses w/bloody mary sauce; oyster shooters w/mignonette sauce*
- CROSTINI PLATTER *sundried tomato pesto; artichoke-hummus; sweet pea-avocado mousse; ciabatta baguette*
- SALSA STAND *tomato-cilantro; corn & black bean; pineapple-mango; guacamole; tortilla chips*
- CHIPS 'N DIPS *house made sweet 'n spicy kettle chips; rosemary-garlic white bean dip; kale-basil yogurt dip; roasted red pepper-hummus*

Butlered Hors D'Oeuvres (please select three)

Vegetarian

- SOUP SHOTS *sweet pea-sorrel, carrot vichysoisse, vegan mushroom*
- VEGETABLE KABOBS *carrots, parsnips, beets* **vegan**
- ROASTED CAULIFLOWER, WHITE BEAN & FARRO SPOON *tarragon* **vegan**
- AVOCADO TOAST CANAPES *cilantro* **vegan**
- RISOTTO SPOONS *asparagus* OR *beet & orange* OR *wild mushroom*
- SWEET POTATO-CARROT LATKES *dill sour cream*
- WILD MUSHROOM CAKES *chive-thyme yogurt*
- ZUCCHINI FRITTERS *honey-mint yogurt*
- POLENTA ROUNDS *wild mushroom duxelles*
- KALE-BASIL PESTO-ORZO SPOONS *parmesan, walnuts*
- HUMMUS & CUCUMBER TEA SANDWICH *watercress, pumpernickel*
- ASIAN ORZO SOBA NOODLE LETTUCE WRAPS *peanuts, soy sauce*

Poultry

- CHICKEN SATAY STICKS *mild green thai-curry dipping sauce*
- KALE-CHICKEN CAESAR SALAD CUPS
- 3-HERB CHICKEN SALAD TEA SANDWICHES *whole grain*
- DECONSTRUCTED CHICKEN TACOS *tortilla crisps*
- ROASTED CHICKEN WINGETTES *soy-ginger marinade* OR *bbq*
- CHICKEN LIVER MOUSSE PATE *toasted baguette*
- PULLED CHICKEN TACOS *shawarma*

Beef & Lamb

- GRASS FED BEEF SLIDERS *ketchup, brioche bun*
- MINI MEATBALLS *tuscan tomato sauce*
- PASTRAMI REUBEN *sauerkraut, russian, swiss, rye*
- BBQ BEEF STICKS *korean bulgogi*
- TENDERLOIN OF BEEF ON ROASTED POTATO PLANK *horseradish sauce*
- BABY LAMB CHOPS *rosemary-mint coulis*

Pork

- BAHN MI PORK BELLY TACOS *cilantro-aioli, pickled vegetables*
- MINI PULLED PORK SLIDERS *spicy slaw*
- BACON BRITTLE *maple-bourbon*
- BLT CANAPES *bacon, lettuce, tomato, chipotle mayo*

Seafood

- SHRIMP SOUVLAKI STICKS *oregano*
- COD TACOS *spicy zucchini slaw*
- SMOKED SALMON MOUSSE *endive spears*
- MINI CRAB CAKES *old bay remoulade*
- SHRIMP COCKTAIL GLASSES *bloody mary sauce*
- MINI LOBSTER ROLLS *basil aioli*
- TANDOORI SHRIMP SKEWERS *tamarind yogurt*
- TUNA TARTARE SPOONS *citrus-soy vinaigrette*
- PAN-SEARED SCALLOPS *cauliflower puree*

Buffet Dinner (please select three)

- PAN-SEARED BRONZINI
- BEER-BRAISED SHORT RIBS
- HOUSE MADE BUCCATINI BOLOGNESE
- BBQ CHICKEN
- SLOW-ROASTED LEMON-THYME CHICKEN
- SPINACH LASAGNA
- WILD MUSHROOM RISOTTO
- ROOT VEGETABLE CASSOULET

Buffet Sides (please select three)

- CAULIFLOWER-POTATO PUREE *truffle oil*
- SAUTEED SPRING VEGETABLES *asparagus, snap peas, carrots*
- ROASTED FINGERLING POTATOES *rosemary, garlic*
- WARM KOHLRABI SLAW
- ENDIVE, KALE & BRUSSELS SPROUTS SALAD *maple champagne vinaigrette*
- FARM GREENS *white balsamic vinaigrette*

Sweet Endings (please select two)

- ALMOND-CROISSANT BREAD PUDDING *vanilla bean crème anglaise*
- SEASONAL CRISP *strawberry-rhubarb*

- CHOCOLATE VERRINE *chocolate pudding, chocolate mousse, chantilly cream, shaved chocolate*
- LEMON MERINGUE PIE TRIFLE *graham crumbles*
- HOUSEMADE COOKIES PLATE *oatmeal raisin, chocolate chip, shortbread*
- MINI CUPCAKE TOWER *red velvet, vanilla, chocolate*
- COMPOSED FRUIT PLATTER *melon, berries*

Coffee & Tea Service

- COFFEE LABS COFFEE *regular & decaf; tea; cream, ½ & ½, skim milk, sugar, splenda, honey, lemon*