

hors d'oeuvres - cold selections

MINIMUM ORDER OF 4 DOZEN OF EACH SELECTION

CHEF'S SELECTION OF PASSED HORS D'OEUVRES FOR 45 MINUTES **40 PER PERSON**

vegetarian

60 PER DOZEN

roasted heirloom tomato bruschetta

smoked ricotta, balsamic syrup

caprese skewer

toasted pine nut and basil pesto

hummus

crispy chickpeas, pita chips, carrot slaw

gazpacho shooter

cucumber, onion, pepper, tomato, cilantro

vegetable tart

grilled and roasted vegetables, goat cheese mousse, tart shell

seafood

72 PER DOZEN

alaskan king crab martini

avocado puree, tomato tartar

ahi tuna cup

charred scallion, sriracha soy dressing, micro cilantro

shrimp cocktail shooter

old bay cocktail sauce, lemon

salmon tartar

dill crème fraiche, chopped onion and egg, bagel chips

oyster shooter

bloody mary cocktail sauce

mini lobster roll

old bay mayo, new england style bun

shrimp ceviche

onion and cilantro relish, plantain chip

smoked salmon blt

lemon dill mayo, fried capers, crispy bacon, plum tomatoes, sourdough bread

protein

66 PER DOZEN

beef tenderloin

rye crostini, gorgonzola, red onion marmalade

antipasti skewer

fresh mozzarella, salami, olives, artichoke hearts, tomatoes

thai beef roll

sweet chili sauce

beef tartar slider

gougere, dijon

chicken chipotle tostada

pico de gallo, cilantro

deviled egg

crispy bacon, chives, micro greens

