



Guide for Hors d' Oeuvre Selections

Chef Michael will be happy to customize your selections as this menu is only a guide. Please ask for our latest seasonal additions. Prices listed are per person (NOT piece) unless otherwise specified. Applicable taxes will be added to final invoice.

SEAFOOD & FISH SELECTIONS

- *Shrimp Spring Rolls with Champagne Cream*
 - *Shrimp Cocktail & Traditional Sauce*
- *Smoked Salmon, Shallot Cream Cheese & Dill in Tortilla Cup*
 - *Shrimp with Corn Salad in Cherry Tomato Cup*
 - *Lobster-Mango Salad in Sesame Wonton Spoon*
- *Scallop Cerviche Martinis with Blue Corn Tortilla*
 - *Barbecue Salmon Brochettes*
 - *Smoked Trout on Potato Gaufrette with Dill*
- *Smoked Trout in Belgian Endive Petals w/ Lemon Zest*
 - *Lump Crabcakes with Key Lime Aioli*
 - *Seared Tuna with Wasabi Cream*
- *Grilled Seafood Ballantine with a Soy Dipping Sauce*
 - *Pan-Seared Scallops with Roasted Tomato Coulis*
 - *Oysters Rockefeller*
- *Blini with Caviar, Sieved Egg, Horseradish Cream*



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POULTRY SELECTIONS

- *Cherry Tomatoes Filled w/Herbed Cream Cheese*
- *Roasted Duck and Mango Salad in Wonton Cup*
 - *Individual Chicken Parmesan*
- *Maple-Glazed Duck Breast on Sweet Potato Cake*
 - *Beggars Purse of Chicken & Red Currant BBQ*
- *Sesame Chicken Skewers in Pineapple w/ Asian Sauce*

VEGETARIAN SELECTIONS

- *Vegetable Sushi Roll*
- *Wild Mushroom and Chevre Tartlets*
 - *Creamy Spinach and Feta in Phyllo*
- *Profiteroles w/ Eggplant, Tomatoes, Chevre & Basil*
- *Saffron Risotto Cake w/ Shitake Mushrooms & Fennel Cream*
 - *Celery-Potato Pancakes with Apple Onion Chutney*
 - *Individual Eggplant Parmesan*
 - *Blue Cheese Popovers*
- *Mushroom Polenta Cake with Crème Fraiche & Thyme*
 - *Saffron Risotto Balls*
- *Mushrooms with Roasted Walnuts & Maytag Bleu Cheese*
- *Canapé of Maytag Bleu Cheese with Roasted Walnuts & Caramelized Onion*
 - *Individual Bruschetta*
 - *Olive Tapenade with Goat Cheese Crostini*
 - *Sundried Tomato and Chevre on Crostini*



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MEAT SERVED BUTLER PASSED OR BUFFET-STYLE

- *Individual Beef Wellington*
- *Grilled Baby Lamb Chops, Mint Pesto*
- *Braised Beef and Roasted Winter Vegetable Tartlet*
- *Stuffed Mushrooms with Apples & Sausage*
- *Garlic Mushrooms with Prosciutto, Swiss & Fresh Herbs*
- *Meatballs with Sweet & Sour Sauce*
- *Chorizo-Asparagus Tart*
- *Stuffed Red Bliss Potatoes with Bacon, Cheddar & Chives*
- *Miniature Savory Quiche*

FINGER SANDWICHES

- *Scallion Biscuits, Smoked Turkey, Cranberry Relish*
- *Sweet Potato Roll, Roasted Pork Tenderloin & Mango Jam*
- *Savory Herb Biscuits, Smithfield Ham & Apple Chutney*
- *We prepare all sorts of tea sandwiches, too!*



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DIPS AND SPREADS*

* Served with choice of Crostini, Toast Points, Pita Crisps or Tortilla Chips

- *Smoked Trout Dip*
- *Smoked Salmon Spread*
- *Roasted Red Pepper*
- *Eggplant Spread*
- *Spinach-Artichoke Dip*
- *Lobster-Brie Dip*
- *Sundried Tomato and Chevre*
- *Roasted Garlic Hummus*
- *Black Bean Salsa*
- *Watermelon Salsa (seasonal)*
- *Cucumber-Tomatilla Salsa*

CHEF MICHAEL'S DISPLAYS OR CARVING STATIONS

Served with Appropriate Accompaniments & Condiments

- *Domestic Cheeses, Fancy Crackers & Breads*
- *International & Domestic Cheeses & Cheese Spreads, Seasonal Fruits, Berries and Nuts*
- *Seasonal Fresh Sliced Fruits with Honey-Yogurt Dip*
- *Seasonal Vegetable Crudité with Garlic-Herb Dip*
- *Balsamic Marinated Vegetable Platter Featuring Roasted Red Pepper, Asparagus & Mushrooms*
- *Brie Wheel in Puff Pastry with Toasted Almonds, & Preserves*
- *Smoked Salmon, Shaved Red Onion, Capers, Cream Cheese*
- *Roasted Turkey Breast*
- *Smoked Turkey Breast*
- *Beef Tenderloin*
- *Prime Rib of Beef*
- *Pork Tenderloin*
- *Honey Roasted Ham with Silver Dollar Rolls & Condiments*



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FINGER SWEETS

- *Chocolate Dipped Strawberries*
- *Fresh Fruit & Mint Kabobs with Chocolate Dip*
 - *Assorted Chocolate Truffles*
 - *Individual Opera Cakes*
- *Signature Flourless Chocolate Tortes*
 - *Delicious Fruit Scones*
 - *Hazelnut Caramel Cream Puffs*
- *Assorted Fruit & Marble Cheesecake Bites*
- *Lemon Meringue Tartlets with Candied Citrus Zest*
- *Custard Tartlets with Fresh Fruit & Apricot Glaze*
 - *Raspberry Cream Profiteroles*
 - *Banana-Rum Custard Profiteroles*
 - *Chocolate Mousse Éclairs*
- *Assorted Homemade Cookies, Brownies and Blondies*
- *Maple-Pecan Pie Tartlettes w/Bourbon Crème Anglaise*
 - *Apple-Cinnamon Strudel with Caramel Sauce*
 - *Lemon Shortbread Bars*
 - *Pumpkin Cheesecake Tarts*