Passed Hors D’oeuvres & Cocktail Stations

**Meat & Game (passed)**

- Grilled Chicken Sate w/ Mango Lime Hot Sauce *
- Buffalo Chicken Bites w/ Bleu Cheese Dipping Sauce
- Pecan Crusted Chicken w/ Sweet Bourbon Sauce *
- Buttermilk Fried Chicken in a Waffle Cone w/ Maple Bourbon Glaze
- Chicken Pot Stickers w/ Sweet Soy Reduction & Scallions
- Smoked Jamaican Jerk Chicken on Fried Plantain w/ Banana Guava Catsup *
- Waldorf Chicken Salad Profiterole w/ Julienne Apples
- Filet of Beef Tacos w/ Balsamic Tomato Confit & Marjoram *
- Mini Beef Short Ribs w/ Fig Glaze & Micro Watercress *
- “Boxed” Beef Wellington w/ Mustard Cognac Béarnaise Aioli
- Mini Scalloped Potatoes & Roasted Filet w/ Chimichurri *
- Grilled Adobo Rubbed Flank Steak w/ Corn Salsa on a Tortilla Chip
- Filet on Crostini w/ Goat Cheese & Fried Shallots *
- Grilled Sirloin & Watercress Bundles w/ Artisan Goat Cheese *
- Mini Steak & Cheese Bomb w/ Fresh Ketchup Dip
- Mini Cheeseburger Sliders w/ Balsamic Tomato Ketchup
- Char Sui Boneless Spare Ribs w/ Sweet & Sour Dipping Sauce *
- Mini Pulled Pork Quesadillas w/ Smoked Cheddar & Grilled Onion Jam
- Pulled Pork “Cupcake” w/ Coleslaw “Frosting”
- Turkey Mini Tacos w/ Kale, Salsa & Chipotle Creme *
- Bao Bun stuffed w/ Hoison Glazed Pork Belly
- Bacon Potato Gnocchi w/ Chive Sour Cream
- Devils on Horseback Bacon wrapped Dates w/ Pistachio & Gorgonzola *
- Mini Grilled Cheese & Bacon Battone over a shot of Cream of Tomato Soup
- The Full Monty Christo w/ Vermont Maple Syrup & Powdered Sugar
- Mini Peking Duck Pancakes w/ Julienne Asian Vegetables & Ginger Plum Sauce
- 5-Spiced Crusted Duck Breast w/ Mango Salsa on a Wonton Chip
- Chambord Duck Confit on Mini Pullman Truffled Toast
- Duck Tamale served w/ Sour Cream & Chili Sauce *
- Lamb Tikka “Lollipops” w/ Curried Minted Yogurt Sauce *
- Foie Gras Mousse filled Wonton served w/ Golden Sauterne Relish
- Bacon Blue Cheese Honey Toast drizzled with Pomegranate Molasses
Seafood (passed)

Homemade Maine Crab Cakes w/ Chipotle Aioli
Grilled Prosciutto & Rosemary wrapped Shrimp w/ Aioli *
Coriander Poached Shrimp over Avocado Purée w/ Mango Salsa in a Tartlet
Shrimp & Vegetable Summer Rolls w/ Apricot Chili Dipping Sauce *
Cod & Potato Dumpling w/ Remoulade Sauce
“Fish & Chips” Fried Codfish on a Potato Chip w/ New England Tartar Sauce
Butter Poached Lobster w/ Chive Gnocchi & Corn Sauté
Poached Lobster Fritters w/ Sweet Peas & Basil Aioli
Hand wrapped Maple Glazed Scallops in Bacon
Pan Seared Scallops w/ Lime Aioli & Pepper Cress *
Smoked Salmon Maki Roll w/ Asparagus Cream Cheese, Ginger Aioli & Sweet Soy Drizzle *
BBQ Smoked Salmon “Cannoli” w/ Sweet Three Pepper Relish
Smoked Salmon in a Mousse Filled Cone w/ Fennell Fronds
Mango Crab Salad on a Spoon w/ Avocado & Tobiko *
Pinched Beet Chip w/ Smoked Salmon & Crème Fraiche *
Lobster Summer Rolls w/ Veggies & Apple Soy Sauce *
Poached Lobster & Asparagus Salad in a Spoon w/ Lemon Zest *
Sesame Seared Tuna bundled w/ Julienne Vegetables topped w/ Soy Pickled Shallots & Wasabi Aioli *
Sesame Ahi Tuna Poke Tacos with Avocado & Tamari*
Spicy Tuna Roll w/ Crispy Tempura Pearls & Spicy Mayo
Fresh Local Oysters on a Half Shell w/ “Pearled” Horseradish *

Vegetarian (passed)

Mushroom Ragout Tart w/ Truffle Goat Cheese Mousseline
Porcini Crusted Marscapone Stuffed Risotto Arancini
Warm Smoked Pear Tart w/ Blue Cheese, Pecans & Dried Cranberries
Truffled Mac & Cheese Bites w/ Béchamel Sauce
Spinach & Feta Tartlet topped w/ Balsamic Tomato Relish
Fried Bianco Lasagne Bites w/ Roasted Marinara Sauce
Tahini Falafel Cake w/ Hummus & Pickled Red Cabbage *
Black Bean Burger Taco w/ Lettuce, Tomato & Smoky Mayo *
Goat Cheese & Artichoke Croquette w/ Marinara Sauce & Fresh Basil
Corn & Cilantro Fritters w/ Fire Roasted Red Pepper Coulis
Mini Cheese Quesadillas w/ Salsa & Guacamole
Mini Caesar salad Cups w/ Micro-plane Parmesan Cheese & Brunoise Croutons
Summer Rolls of Julienne Vegetables w/ Mint, Cilantro & Apricot Chili Dipping Sauce *
Brie on Mini Toast w/ Raspberry Jam
Goat Cheese Mousse w/ Quince Paste & Pomegranate Reduction on Mini Toast
Candied Walnut Pressed Bosc Pear w/ Bleu Cheese & Fennel Fronds *
Sous Vide Beet Stack w/ Goat Cheese & Kumquat Chutney *
Vegetable Maki Roll w/ Julienne Vegetables, Soy, Ginger & Wasabi *
Cocktail Stations

Mediterranean Display
Tabbouleh, Hummus & Baba Ganoush w/ Curried Toasted Pitas & Marinated Olives (minimum 15)

Cheese & Fruit Display
Domestic & Imported Cheeses w/ Crackers, Baguettes & Sliced Fresh Seasonal Fruit (minimum 15)

Crudite Display
Raw & Blanched Vegetables w/ Hummus & Ranch Dip (minimum 15)

Bruschetta Display
Array of Grilled Breads accompanied by Roasted Tomatoes, Marinated Olives, Red Onion, Garlic, Fresh Basil & Fresh Mozzarella Cheese (minimum 30)

Sushi Display
Tuna, Salmon, Shrimp & Vegetarian Rolls accompanied by Ginger, Wasabi, & Ponzu (minimum 30)

Raw Bar
Fresh Oysters, Cherrystones & Shrimp Cocktail served w/ Cocktail Sauce, Horseradish, Mignonette & Lemon served in decorative dinghy (minimum 50)

The “Cured Board” Contemporary Charcuterie Display
Assortment of Meats & Cheeses w/ Accoutrements (minimum 30)

Soup Shooters
Selections: Clam Chowder / Tomato Basil / Wild Mushroom / Vanilla Butternut (minimum 30)

Slider Display
Selections: Cheeseburger / Pulled Pork / Shredded Asian Chicken Bao Bun / Southwest Black Bean Sliders served w/ Rosemary Sea Salted Potato Gaufrettes (minimum 15)

Individual Salad Cups
Caesar Salad Cups w/ Croutons, Parmesan Cheese & Caesar Dressing / Caprese Salad Cups w/ Fresh Basil & Balsamic Reduction / Arugula Salad Cups w/ Roasted Butternut Squash & Champagne Vinaigrette / Strawberry & Spinach Salad Cups w/ Candied Walnuts & Balsamic Reduction (additions of Grilled Shrimp, Beef & Chicken Sate is available)

7-Layer Dip Cups w/ Corn Tortilla Chips

The Bacon Wall
Maple Glazed Bacon / Herb Crusted Bacon / BBQ Chili Bacon / Char Shui BBQ Bacon / Roasted Shallot & Garlic w/ Fresh Thyme Bake Bacon