

1) Basket Items

International cheese board with soft, semi soft and rind cheeses with seasonal fruits and nuts
Breadbaskets with sliced baguettes, assorted crackers and cheese straws

Small: Serves 12-18
Large: Serves 25-30

Garden crudités: An assortment of seasonal baby vegetables, cherry tomatoes, asparagus, carrots, radishes, broccoli and cauliflower

Small: Serves 12-18
Large: Serves 25-30

Blue and yellow corn chips with homemade salsa and guacamole

Small: Serves 12-18
Large: Serves 25-30

Tabbouleh and hummus with pita chips

Small: Serves 12-18
Large: Serves 25-30

Crostini with choice of: Wild mushroom OR red and yellow tomato OR white bean with basil and sage

Small: Serves 12-18
Large: Serves 25-30

2) Placed hors d'oeuvres

Grilled shrimp skewers with a mango marmalade dip
Southwestern marinated chicken kebabs with avocado crema
Vegetable sushi with wasabi and pickled ginger
Tandoori chicken kebabs with cucumber raita
Smoked salmon nori sushi stacks with wasabi aioli
Roasted new potatoes with caviar, crème fraiche and snipped chives (10 dozen minimum)
Beef sate with an Indonesian peanut dipping sauce
Jumbo shrimp cocktail with homemade horseradish sauce
Wasabi & lime crab salad in a cool cucumber cup
Beef negamaki with asparagus
Sesame beef tenderloin kebab with a peanut dip
Smoked salmon with dill cream cheese on dark bread
Filet of beef on toasts with a red onion confit
Marinated ciliegene, orechiette, red and yellow grape tomatoes and fresh basil on a skewer
Sesame seared tuna on a bamboo skewer with lemon aioli

All placed hors d'oeuvres are sold by the dozen with a 6 dozen minimum per item.

3) Stations

Provençal Grill

Skewers of marinated grilled shrimp and rosemary garlic chicken, grilled zucchini, Fennel, Belgian endive, a mound of matchstick potatoes, fresh baked breads and rolls, served with roasted red pepper and cool herb dips.

Taste of India

Tandoori chicken skewers with cucumber raita sauce, saffron shrimp on pappadum with red pepper and lentil dal, spicy potato samosa wontons with a cilantro chutney

Pan-Asian

Vietnamese beef, Thai red curried chicken and lemon grass shrimp sate, assorted vegetable sushi with soy-scalion dipping sauce, pickled ginger and wasabi, salted edemame, crisp wontons and soba noodles with sautéed vegetables

Moroccan Dipping

Curried lamb skewers, Moroccan spiced chicken kebobs, hummus, baba ghannouj, tabouleh, feta cheese with herb oil, mixed olives, cucumber raita and crisp fresh baked herbed pita chips

Artisan Cheese

International cheeses including soft, semi soft and rind cheeses with seasonal fruits, nuts and mixed olives served with a selection of fresh baked breads, assorted crackers and crisp cheese straws

Large Garden Crudité with Assorted Dips

An assortment of seasonal baby vegetables: cherry tomatoes, asparagus, carrots, radishes, broccoli and cauliflower.

Carving Station

An array of carved meats including: Rare roasted filet mignon with horseradish cream, red onion confit and whole grain mustard, herb-roasted whole turkey breast with homemade cranberry chutney, seared loin of sushi quality tuna with a lemon aioli and a selection of & fresh baked breads and rolls.

A Sweet Ending

Mini lemon curd and & fruit tartlets, mini chocolate cream pies, raspberry and lemon bars, assortment of mini cookies, homemade truffles, brownies, blondies & frosted cupcakes

Certain Stations require a chef to replenish food and wait staff to pass food.

4) Passed Hors d'oeuvres

Vegetable

Crispy cheese raviollettis with a spicy tomato sauce
Artichoke fritters with Brie chiffon
Wild mushroom and Gruyere tartlets
Asian vegetable spring rolls with a miso plum dipping sauce
Red wine risotto cakes with herbed goat cheese
Grilled asparagus and shitake mushroom quesadilla with scallion poblano sauce
Potato samosa wontons with cilantro chutney
An assortment of fresh vegetarian sushi with pickled ginger and wasabi
Goat cheese tartines with tomatoes and olive tapenade
Polenta bites with blue cheese, tomatoes and roasted pine nuts

Poultry

Southwestern marinated chicken kebabs with avocado crema
Mini papadams with creamy chicken tikka
Asian chicken, napa, and scallion salad in a crispy wonton cup
Peking duck spring rolls with a miso plum dipping sauce
Coq au vin beggars purses
Tandoori chicken on bamboo skewers with cucumber raita
Sesame duck leg confit in scallion crepe with peanut chutney

Meat

Lamb on eggplant pancakes with roasted red pepper and mint
Warm phyllo, asparagus and prosciutto straws
Filet of beef on toasts with a red onion confit
Roasted pork tenderloin on a cumin crisp with a white bean puree and arugula
Moroccan lamb beggars purses with a tamarind/chili cilantro sauce
Sesame beef kebabs with peanut dip
BBQ pork and grilled red onion quesadillas with mango salsa

Seafood

Crabmeat, apple and mango salad on a cumin spiced lady apply chip
Sevruga caviar on fresh buckwheat blinis with cream fraiche and snipped chives
Ginger seared tuna on lotus root chips with wasabi aioli and black sesame seeds
Mini organic salmon cakes with fresh dill and sauce verte
Coconut fried shrimp with mango dipping sauce
Peppered tuna skewers with a wasabi aioli
Grilled shrimp on pappadum with minted pea puree and scallions
Clam chowder shooters with hickory smoked bacon
Smoked salmon on a potato gaufrette with chive sour cream
Grilled shrimp on jalapeno risotto cake with roasted poblano puree

All passed hors d'oeuvres require a chef to replenish food and wait staff to pass food.

Tax (8.62%) and gratuity (18%) will be added to all catering costs.