



CATERED HORS D'OEUVRES SELECTION – FALL & WINTER

(CHOOSE FOUR ITEMS TO BE SERVED ON ARRIVAL)

soup shots

butternut squash, chives, truffle oil

**gluten free, & vegetarian*

tortilla espanola

piquillo dulce, vidalia onions and potatoes

**gluten free, vegetarian & dairy free*

avocado radicchio crisp

brown rice, miso vinaigrette

**gluten free, vegan, vegetarian, & dairy free*

soba noodle sushi roll

tomato concassé, tangerine evoo

**vegan, dairy free, & vegetarian*

crispy vegetable spring rolls

red pepper syrup

**vegetarian, vegan, & dairy free*

**may contain traces of peanuts, tree nuts, fish, and shellfish*

miniature crab croquettes

panko crusted, smoked gouda, chipotle aioli

**contains shellfish*

cauliflower florets

buffalo sauce, ranch

**gluten free, vegan, vegetarian, & dairy free*

sesame crusted salmon

black rice, wasabi crème fraiche

**gluten free*

mini chicken parm sliders

mozzarella, homemade marinara

mini blue burgers

maytag blue, sautéed onions, ketchup

caramelized onion tart

fig confiture, gorgonzola

**vegetarian*

bacon wrapped dates

sage, maple, cayenne

**gluten free, & dairy free*

crispy polenta fries

romesco sauce, rosemary, sage

**gluten free, vegan, vegetarian, & dairy free*

**contains nuts*

mini seafood dumplings

mirin, tamari, sesame oil

**dairy free *contains shellfish*

deviled quail eggs

dijon, bacon bites

**gluten free, dairy free*

filet mignon

horseradish cream and micro greens

mini corn dogs

honey - dijon dip

mini risotto cakes

champignon duxel & balsamic reduction

**vegetarian*

zucchini fritters

chick peas, tahini sauce

**gluten free, vegan, vegetarian, & dairy free*

veggie sushi

avocado, carrots, cucumbers

**gluten free, vegan, vegetarian, dairy free*



SEATED CATERED DINNER

FIRST COURSE

Items made during the activity

SECOND COURSE

TO BE SERVED FAMILY STYLE

SELECT TWO CATERED PROTEINS

ny strip steak
red wine shallot reduction

hanger steak
chimichurri

seared salmon
dijon vinaigrette

mahi mahi
sesame mirin glaze

free range amish chicken provencal
olive tapenade

apricot cornish hens
balsamic & honey

coriander crusted pork loin
tarragon demi-glace

filet mignon
pear red wine marmalade
(\$8 per person supplement)

sea scallops
coconut curry
(\$9 per person supplement)

SELECT ONE CATERED STARCH

garlic mash
mac & cheese
ginger sweet potatoes
white wine & chive risotto

SELECT ONE CATERED VEGETABLE

herbed carrots
roasted asparagus
garlicy green beans
herb salad with red wine vinaigrette



THIRD COURSE – SELECT ONE CATERED DESSERT

orange

trifle, grand marnier, mascarpone, devil's food cake

*vegetarian

ginger

strudel, pears, walnuts, filo dough, fresh whipped cream

*vegetarian *contains nuts

lemon

vanilla meringue, fresh blueberry coulis, citrus curd

apple

classic tarte tatin, cinnamon, caramel, puff pastry

*vegetarian

chocolate

molten cake, strawberry sauce, crème chantilly

*vegetarian

empanadas

apple, almond & chocolate "mole" dipping sauce

*vegetarian *contains nuts

almond

traditional tiramisu, lady fingers, espresso, amaretto

* vegetarian *contains nuts

peanut butter

stuffed chocolate cake, banana brulee, crème chantilly & raspberry coulis

* vegetarian *contains nuts

pear

red wine poached, mascarpone

*gluten free, & vegetarian

banana

foster's tart, rum, banana flambé, crème patisserie

* vegetarian

sweet potato

cobbler, pecans, spiked crème Chantilly

* vegetarian *contains nuts