Cocktail Party
Passed hors d'oeuvres
Our chef recommends choosing 6-8 of the following passed hors d'oeuvres

- **Black Rice Tuna Tartare**
  black rice canapé, ahi tuna, mustard caviar, shiso

- **Chip & Dip**
  house made potato chip, caramelized onion dip, micro chive

- **Ham & Gruyere Thumbprints**
  savory pastry, smoky cured ham, gruyere cheese,
  freshly ground black pepper

- **Parmesan Puffs**
  petite toast canapé, parmesan creme, chive garni

- **Ricotta Crostini**
  house made ricotta, local honey, lemon zest,
  cranberry-walnut crostini

- **Catalonian Arancini**
  smoked gruyere arancini, Spanish romesco

- **Duck Financier**
  duck fat financier, foie gras mousse, flake sea salt

- **Lamb Lollipops**
  seared lamb loin, mint demi
  *additional charge

- **Peruvian Beef Satay**
  beef tenderloin, aji panca, cilantro

- **Harissa Vegetable Tacos**
  roasted seasonal vegetables, raita crema,
  coriander mint chutney, mini corn tortilla (V & GF)

- **Petite Jumbo Lump Crab Cakes-Old Bay Aioli**
  mini crab cakes, Old Bay aioli, micro celery garnish

- **Chicken & Waffles**
  petite buttermilk waffle, crispy fried chicken,
  spiked maple drizzle

- **Grown-Up Grilled Cheese**
  white cheddar, apple, bacon jam, mustard chutney

- **Sugar & Spice Shrimp**
  house made spiced & caramelized shrimp, served warm
Artisan Simple Salad
artisan greens, tomato, carrot, celery, seedless cucumber, citrus dijon vinaigrette

Autumn Salad
fall apples, butter lettuce, frisée, spiced pecans, celery leaf, crispy vidalia onion, buttermilk dressing

Apricot Chicken
dijon thyme roasted statler chicken breast, house apricot chutney

Herbed Wild Rice Pilaf
rosemary, thyme, garlic, wild rice & white rice pilaf

Mulled Wine Short Rib
braised beef short rib, mulled wine demi

Rosemary Potatoes
fingerling potatoes roasted with fresh rosemary, garlic & extra virgin olive oil

Honey Roasted Carrots

Artisan Dinner Rolls
maître d'hôtel butter on side

Fresh Ginger Spice Cake
maple whip on side

BUFFET SAMPLE MENU
FALL & WINTER
Buffet Sample Menu
Spring & Summer

Shaved Seasonal Vegetable Salad
fresh seasonal vegetables, artisan greens, citrus dijon vinaigrette

Kale Caeser Salad
baby kale, shaved parmesan, rustica crouton, grape tomato, toasted pine nut, house made caesar dressing

Margherita Chicken
herb roasted statler chicken breast, fresh mozzarella, cherry tomato, fresh basil, pesto white wine sauce

Fingerling Potatoes
fine herbs, garlic, extra virgin olive oil

Salmon with Lentils
roasted 60° South salmon, French green lentils, herb butter

Fire Roasted Vegetables
fresh seasonal vegetables, marinated in a shallot-herb marinade, grilled & displayed artfully

Artisan Bread
local artisan bread grilled lightly with fragrant olive oil

Lemon & Blueberry Cake
layers of lemon cake, lemon curd, five spice blueberry compote topped with toasted coconut
Plated Dinner
Sample Menu

Endive Salad
white balsamic dressed frisée, red endive, local pumpernickel, Spring Brook Farm Tarentaise, Florida strawberry

Tomato Braised Grouper
pan seared grouper braised in tomato & fennel jus, olive oil poached potato

Coconut Citrus Crème Brûlée
coconut cream, local citrus, fresh berries, micro mint
Plated Dinner
Sample Menu

Coffee Roasted Carrot & Beet Salad
grilled gem lettuce, spiced walnut, whipped yogurt, micro lettuces, sherry maple vinaigrette

Beef Tenderloin
slow roasted beef tenderloin, cabernet demi, smoked potato croquettes, asparagus with tarragon butter

Bourbon Apple Cake
vanilla cake, bourbon caramel cream, cinnamon scented apple compote, honeycomb pecan brittle