



we are passionate about food!

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DISPLAYED HORS D'OEUVRES

It is quite common to combine elements from various displays to create your own original display of food. Prices for these selections vary depending on the number of guests, and seasonal availability.

VEGETARIAN

Gourmet Cheese Board

Domestic and imported cheeses, fresh and dried fruit, nuts, apricot preserves, crackers & fresh baguette

Baked Brie en Croute - Sweet or Savory

puff pastry stuffed with your choice of mango-apricot chutney, assorted dry fruit | olives, sun-dried tomatoes with rosemary brandied mushrooms and onions

Open Face Baked Brie with Black Truffles

served with fresh fruit, artisan breads and assorted crackers

Antipasti Platter (vegan)

marinated artichoke hearts, olives, mushroom, roasted bell pepper, onion

Mediterranean Display (vegan)

hummus, babaganoush and muhamarra with pita

Caprese Platter

ripe tomatoes layered with fresh mozzarella and basil, drizzled with balsamic glaze and olive oil

Crostini Trio (vegan)

bruschetta, olive tapenade, romesco

Mexi-Trio with Chips (can be vegan)

fresh roasted corn salsa, mexican jalapeno cheese dip, and guacamole served with tortilla chips

Southwestern Chip and Dip Display

seven-layer dip, chile con queso, guacamole, Mexican cottage cheese dip and salsa fresca

Warm Artichoke & Jalapeno Dip

served with French baguette (may require reheating)

Vegetable Crudit  with Trio of Dips (can be vegan)

*cucumber, cherry tomato, bell pepper, broccoli, carrot with blue cheese, hummus and ranch dips
or choose 3 vegan dips:*

hummus, babaganoush, muhamarra, romesco, red salsa, roasted corn salsa, mango salsa, cowboy caviar, pico de gallo, guacamole, white bean dip

Seasonal Assorted Grilled Vegetable Display (vegan)

*shaved fennel, asparagus, red and yellow peppers, mushrooms, zucchini, onions
served with balsamic or truffle glaze*

Eggplant Delight

roasted eggplant with roasted garlic, sun-dried tomatoes, goat cheese, basil, toasted pine nuts

Roasted Eggplant Bites with Pomegranate (vegan)

served with fresh herb sauce

Dips, Spreads and Breads

choice of smoked whitefish pat , warm artichoke-jalapeno dip, roasted pecan-gorgonzola pat  or muhammara (roasted pepper walnut dip) served with fresh baguette and gourmet crackers



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MEAT

Charcuterie Board

A selection of cured meats, sausages, domestic and imported cheeses, assorted fresh and dried fruit, nuts, apricot preserves, Dijon mustard, olives, fresh baguette, assorted gourmet crackers

Cured Meat Charcuterie Board

*duck paté, cured meats and sausages
Dijon mustard, spicy pepper and fresh herb sauces, cornichons & assorted olives*

Assorted Paté Display

served with whole grain mustard, cornichons, artisan breads and assorted crackers

Deluxe Antipasto Platter

mozzarella, tomato-basil relish, roasted garlic cloves, country olive blend, assorted Italian meats, marinated and roasted vegetables, pepperoncini, breadsticks and baguette

FISH

Vodka & Citrus Salmon Gravlax

served with bread, crackers, capers, assorted mustard, dill sauce, red onions

Roasted Sturgeon/Salmon Display

whole fish served with lemon-dill sauce, lemons, olives, capers, quail eggs topped with caviar

Gourmet Sushi Platter

served with pickled ginger, soy sauce, and wasabi

Hot Crab Dip or Rich Seafood Fondue

served with French baguette (may require reheating)

Atlantic Smoked Salmon Display

*sliced smoked salmon, shaved bermuda onions, egg mimosa, Spanish capers, thin lemon slices, and fresh dill
served with whipped cream cheese, miniature bagels and artisan breads*

Seafood Spectacular (\$TBD)

*mini crab cakes with roasted red pepper aioli
shrimp cocktail with cocktail sauce
sliced sesame seared ahi tuna with wasabi aioli
grilled chili-garlic shrimp skewers with pineapple-avocado relish*



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STATIONS

Loaded Mashed Potato Bar

presented in martini glasses

creamy mashed potatoes with your choice of toppings (choose 6):

caramelized onions, sauteed mushrooms, steamed broccoli, scallions, diced tomatoes, roasted garlic, parmesan, sharp cheddar, gorgonzola, pepper jack cheese, applewood smoked bacon, crumbled sausage, beef chili, chopped ham, alfredo sauce, artichoke ragout, olive tapenade, sour cream, butter, salsa, hot sauce, gravy

Taco Station

pollo asado, carne asada, ground carne asada, fish

corn & flour tortillas, Mexican rice, shredded lettuce, cheese, beans, pico de gallo, jalapenos, cilantro, lime wedges, guacamole, sour cream, red salsa and tortilla chips

Fajita Station

grilled chicken, beef, shrimp, flour tortillas, sauteed onions, red & green bell peppers, Mexican rice and refried beans, shredded lettuce, cheese, pico de gallo, jalapenos, cilantro, lime & lemon wedges, guacamole, sour cream, red salsa and tortilla chips

Pasta Station

spaghetti, penne pasta and tortellini, alfredo & marinara sauces, pesto

choose 6 toppings:

meatballs, roasted red peppers, chopped fresh and sun dried tomatoes, roasted garlic, black olives, artichoke ragout, sautéed mushrooms, grilled vegetables, sauteed peas, grated parmesan cheese, gorgonzola

Macaroni & Cheese Station

green onions, bell peppers, salsa, olives, grated cheese, marinara sauce, chili flakes, hot sauce

Risotto Bar

presented in martini glasses

Italian arborio rice simmered with aromatic spices

choose 5 toppings:

applewood smoked bacon, grilled mushrooms, sauteed onions, artichoke ragout, olives, grilled shrimp, chopped tomato, roasted garlic, sun dried tomatoes, Parmesan, scallions, sautéed peas

Herb Rubbed Rib Roast Carving Station

au jus reduction, horseradish cream, spicy herb sauce