



Butlered Hors d'Oeuvres

- Tender Brandied Apricots Filled with Goat Cheese Mousse and Pistachios
 - Truffle Risotto Bites, Pesto Aioli, Parmesan
- Parsnip Vichyssoise with Roquefort Crisps and Thyme Croutons
- Grilled Portobello Mushroom, Gruyere, Ginger & Garlic Toasties, Balsamic Glaze
 - Warm Brie Tartlet, Cranberry Jam
- Eggplant Crisps with Cauliflower Puree, Cured Tomatoes, Sage (VGN)
 - Violet Yam Cake, Coriander-Mint Yogurt
- Spanakopita Tartlet of Rustic Greens, Feta, Pine Nuts, Preserved Lemon
 - Crispy Lemon Pepper Chicken, Pomegranate Sauce
- Fried Pickle Chip, Chicken Liver Pate, Espelette Pepper
- Steamed chicken dumplings with soy ginger dipping sauce
 - Skewered Peach Sriracha Chicken
- Roast Duck Chevre Quesadilla, Fresh Pineapple Jam
- Spiced Turkey and Zucchini Meatballs with Basil Yogurt Sauce
 - Buttermilk Chicken Bites with Pickle Aioli
- Smoked Salmon Tartar, Lemon Crema, Chive, Fried Capers & Chives on Cucumber
 - Italian Tuna Salad Melt, Fontina, Ciabatta, Basil
- Warm Margarita Shrimp Nacho Cup, Cilantro, Avocado, Queso Blanco, Pickled Onion
- Shrimp Shu Mai with Soy Dipping Sauce
- Classic Franks 'n Blanket, Deli Mustard, Ketchup
 - Braised Beef Short Rib Tartlets, Porcini Aioli
 - Meatloaf Meatballs, Cranberry Chili Ketchup





- Cheddar Dijon Tartlet, Crisp Bacon
- Brussels Sprout Lollipop, Bacon Confetti, Mustard Vinaigrette
- Grilled Portobello Mushroom, Gruyere, Ginger & Garlic Toasties, Balsamic Glaze (GF)
- Polenta Cups, Red & Yellow Roast Tomato, Basil, Chevre (GF)
- Parsnip Vichyssoise, Roquefort Crisps, Thyme Croutons
- Chickpea Panisse, Black Olive Puree, Manchego & Celery Leaf (GF/VGN)
- Dhai Puri, Potato, Green Mango, Red Onion, Moong Dal, Tamarind & Mint Chutney, Sweet Yogurt
- Warm Dates Stuffed with Cabrales Blue Cheese (GF/VTN)

- Ahi Tuna Sashimi, Furikake Seasoning, Wasabi & Yuzu Pipettes
- Rock Shrimp Salad on a Tiny Potato Roll with Mango, Chili Oil, Cilantro
- Beetroot Cured Salmon, Pumpernickel Crostini Dill Mustard Butter
- One-Bite New England Lobster Roll
- Crab & Corn Hush Puppies, Truffle Honey

- Yellow Curried Chicken Croquettes, Cilantro Chutney
- Moo Shu Duck Mole Taco, Tomato-Scallion Relish
- Steamed Peking Duck Rolls, Soy Ginger Sauce
- Foie Gras Truffle, Pistachio, Mango Puree
- Green Curry Chicken, Toasted Coconut Curls, Crispy Cup
- Steakhouse Canapé: Beef Tenderloin, Spinach, Maytag Blue, Shallot Béarnaise, Pumpernickel Crostini
- Kobe Beef Franks 'N Pastry

- Beef Tartare, Spinach, Maytag Blue, Shallot Béarnaise, Pumpernickel Crostini
- Black Angus Burgers, Cheddar, Grilled Red Onion, Mini Potato Bun
- Tiny Beef Tacos, Queso Fresca, Sweet Potato, Pear Salsa
- Bacon Wrapped Scallops with Honey Orange Glaze
- South Philly Pork Spring Roll, Aged Provolone, Broccoli Rabe & Long Hot Jus
- Cubano Empanadas, Peruvian Salsa Verde
- Pamplona Chorizo, Manchego & Membrillo Canapes
- Kansas City Barbecue Pulled Pork Slider, Root Beer Slaw, Potato Roll
- Lamb" Lollipops": Boneless Lamb Tenderloin, Dijon Mustard, Parsley Crust

