

Menu Selections

Savory

•Braised beef short ribs with sweet soy glaze	4.00 each (2oz)
•Thai beef or chicken kabobs with peanut sauce	3.50 each Beef (2oz) 2.75 each Chicken (2oz)
•Rosemary encrusted roasted pork loin	8.00 per person
•Herbed roast beef tenderloin	9.00 per person
•Mini BLTs with bacon, arugula, & sun-dried tomato mayo on house-made foccacia (also with local heirloom tomatoes when in season)	24.00 per dozen
•Palmiers (sweet or savory)	10.00 per dozen
•Baked cheese straws	10.00 per dozen
•Potato galettes with truffle oil (savory pastry crust layered with thin sliced potatoes, baked & drizzled with white truffle oil)	11.00 per dozen
•Mushrooms stuffed with pesto	12.00 per dozen
•Grilled vegetable brochettes with Dijon vinaigrette	13.00 per dozen
•Shiitake mushroom and goat cheese tarts	14.00 per dozen
•Sun-dried tomato tarts	14.00 per dozen
•Baked goat cheese tarts with dried figs and honey	15.00 per dozen
•Phyllo turnovers with caramelized onion & Maytag blue cheese or goat cheese	15.00 per dozen
•Phyllo turnovers with Maytag blue cheese & walnuts	15.00 per dozen
•Arancini (flash fried risotto croquettes stuffed with mozzarella and served with marinara)	16.00 per dozen
•Smoked trout deviled eggs	12.00 per dozen
•Smoked salmon crêpes with herbed mascarpone	14.00 per dozen
•Belgian endive stuffed with smoked trout	15.00 per dozen
•Bite-sized crab tarts with guacamole and salsa	16.00 per dozen
•Smoked salmon salad with buttermilk crackers	4.00 per person
•Mediterranean buffet (hand-rolled dolmades, tabbouleh, feta, pepperoncini, Greek olives, & grilled pita bread)	11.00 per person
•Assorted fresh fruit & Goatsbeard Farm cheeses with sliced baguette	6.00 per person
•Antipasto (Volpi cured meats such as salami, prosciutto and/or mortadella; provolone, olives, roasted red peppers, & marinated grilled onions)	8.00 per person
 <u>Sweets</u>	
•Chocolate truffles (many flavors available)	14.00 per dozen
•Bite-sized Belgian chocolate tarts with raspberries or toasted hazelnuts	14.00 per dozen
•Flaky apple tart with apricot glaze (sweet pastry crust layered with sliced apples and baked)	13.00 per dozen
•Profiteroles (cream puffs filled with assorted flavors of vanilla or chocolate pastry cream)	16.00 per dozen
•Fresh fruit frangipane tarts (3 inch diameter tarts)	14.00 per dozen