



Summer Hors d'oeuvres

Vegetarian

Grilled Asparagus Tartlet w. Crispy Leeks

Cherry Tomato & Fresh Mozzarella Kabob w. Pepper Olive Oil

Chilled Gazpacho Shooter, Coriander Cream Fraiche

Stuffed Cherry Tomatoes, Herbed Goat Cheese Mousse, Aged Balsamic Vinegar

Veggie Thai Summer Roll w. Hoisin Sauce

Roasted Vegetable Mousse in Parmesan Tuile Cup w. Pickled Daikon Radish

*Pesto Arancini, Olive & Tomato Chutney

Fish

Peak Toe Crab Cake w. Spicy Remoulade

Ahi Tuna Tartar w. Mustard Cream & Caper jelly

Apple Wood Smoked Brook Trout Mousse in Salted Mini Cones

*Curried Shrimp Samosa, Cardamom Carrot Puree

Zucchini Pancake w. Smoked Salmon, Lemon Cream & Pickled Kumquats

*Yuca & Salted Cod Fritters, Charred Jalapeno Cream

Stuffed Potato w. Roasted Apple, Sour Cream & Caviar

Fowl

Mini Chicken Taco w. Boston Lettuce, Tomatoes & Sour Cream

Braised Chicken Dumplings w. Thai Chili & Yuzu Dipping Sauce

Poached Quail Egg in Pastry, Sauce Béarnaise

Juniper Berry Marinated Duck Breast, Tortilla Crisp, Salsa, Port Wine Reduction

Duck Confit Wrapped in Filo Dough w. Blackberry Chutney



Smoked Chicken Salad w. Walnut in Belgian Endive

Meat

Goat Cheese & Serrano Ham Profiteroles

Polenta Cake w. Veal Ragout, Truffle Drizzle

Sliced Tenderloin of Beef, Sourdough Crostini, Horseradish Crème Fraiche

*Beef & Potato Empanada, Roasted Tomatillo Salsa

Mini Sirloin Burger w. Caramelized Onion & Gorgonzola on Brioche Bun

Mushroom Burger w. Smoked Bacon & Boursin Cheese

Mini Beef Wellington, Mushrooms, Swiss & Morel Cream Sauce

Miniature NYC Hot Dog w. Relish & Mustard

Herb Marinated Baby Lamb Chops w. Fiery African Glaze *(add \$3 per person)*

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Complimentary Desserts

Assorted Miniature Cookies, Cupcakes, Brownies & Blondies