

HORS D'OEUVRES

SEAFOOD

Smoked Maine Salmon with Dill Cream
Crab Cake Bites with Organic Carrot and Pommery Mustard Purée
Steamed Local Little Neck Clams on the Half Shell Served with Green Sauce
Tuna Tartare with Lemongrass Oil and Fresh Chives
Crisp Potato Crusted Local Seasonal Fish with Merlot Barbecue Sauce
Shiitake Mushrooms Stuffed with Shrimp and Sesame
Crab and Avocado Stuffed Cherry Tomatoes
Local Mussel Baked and Stuffed with Ham and Parsley
Grilled Salmon with Barbecued Ham and Crisp Potato Nest
Ossetra Caviar on Buttered Toast Round*
Fresh Shucked Long Island Deep Water Oysters Mignonette*
Lobster Canape with Tarragon Dressing*
Shrimp Cocktail 26/30*
Grilled Oysters with Tomatoes, Cilantro and Fresh Lime*
Grilled Local Oysters with Paddlefish Caviar and Fresh Chive Beurre Blanc*
Shrimp Salad in Cucumber Cups

BEEF/LAMB/PORK

Grilled Sate Beef with Ginger and Soy
Sliced Peppercorn Crusted Hanger Steak on Toast Round with Horseradish Cream
Fried Beef Wonton with Plum Wine Sauce
Seared Certified Angus Filet Mignon Tartare with Crisp Capers and Basil on Croustini
Seared Ostrich Carpaccio with Bruschetta Tuscan Oil and Basil
Mini Sliders with / or without Cheese, Ketchup and Pickle
Smoked Sausage with Quail Eggs and Chili Hollandaise
Prosciutto and Asparagus Canapé
Grilled Mission Figs with Bleu Cheese Wrapped in Prosciutto in Port Wine Reduction
Cremeni Mushrooms Stuffed with Ham and Vegetable Compote
Cocktail Franks Wrapped in Crisp Puff Pastry with Deli Mustard
Chorizo and Potato Frittata with Chipotle Aioli
Curried Lamb Empanadas
Cremeni Mushrooms Stuffed with Spinach, Ham and Pinenuts
Pork Tenderloin with Vidalia Onion Confit Wrapped in Pancetta
Miniature Quiches with Swiss Cheese and Bacon (available without bacon)

POULTRY

Duck Confit with Roast Peppers and Toasted Fennel Vinaigrette on Croustini
Chicken Sate with Hoi Sin Glaze
Long Island Duck Terrine with Red Onion Apple Marmalade on Toasted Eight Grain Bread
Barbecued Duck Wing Confit
Caramelized Sesame Chicken Wings
Chicken Liver Brochettes with Bacon and Onion Confit
Chicken Salad with Fresh Dill on Toast Points
Shiitake Mushrooms Stuffed with Duck and Foie Gras Mousse*
Foie Gras Mousse on Toast Point with White Truffle Butter*

VEGETARIAN

Cobb Salad with Roma Tomatoes Heart Topper Served in a Parmesan Cup
Fried Brie with Roast Red Pepper Coulis
Garlic Croustini with Fresh Mozzarella, Tomatoes and Basil
Endive Spears with Toasted Walnuts and Gorgonzola Cream
Gougeres Burgundian Style Gruyere Cheese Puffs
Vegetable Samosa
Miniature Quiches with Forest Mushrooms
Individual Vegetable Crudite Shots with Ranch Dipping Sauce
Potato Latkes with Homemade Apple Sauce
Spinach Borekas
Baked Onion Tartlet with Melted Camembert Cheese
Beggars Purse with Jam and Brie
Bleu Cheese with Apples and Spiced Walnuts on Endive with Pear Puree
Mini Stuffed Baked Potatoes
Apricot Fennel and Gruyere Phyllo Rolls

* These items may require a supplemental charge. Please ask your event host for more information