



Butler Passed Appetizers (25 piece minimum)

Hot Options

Butternut Squash Doughnuts (v)
sage crème fraiche
\$2 per piece

Mushroom Profiteroles (v)
\$2 per piece

Bacon Wrapped Apple
blue cheese mousse
\$4 per piece

Beef Wellington
\$4 per piece

Crab Hush Puppies
\$4 per piece

Coney Island Style Mini Duck Hotdog
apricot jam
\$4 per piece

Cheese Steak Spring Rolls
\$4 per piece

Chicken Fried Oysters
leek fondue
\$4 per piece

Seasonal Vegetable Cigars (v)
\$2 per piece

Fried Artichoke (v)
dill crème fraiche
\$2 per piece

Lamb Spare Ribs
\$5 per piece

Chicken Empanadas
\$4 per piece

Shrimp & Grits
bacon grit cake, tomato confit
\$4 per piece

Porcini & Asparagus Risotto (v)
\$4 per piece

Seared Foie Gras and Waffle
port cherry jam
\$5 per piece

Seasonal Vegetable Soup Shooter (v)
\$2 per piece

Cold Options

BBQ Duck Summer Rolls
\$4 per piece

Smoked Salmon Panna Cotta
\$4 per piece

Prosciutto & Fig Lollipops
\$4 per piece

Mini Lobster Roll
\$6 per piece

Mini Shrimp Roll
\$5 per piece

Cucumber Rolled Tuna Tartare
\$4 per piece

Sliced Filet
horseradish waffle
\$4 per piece

Beet Sandwich (v)
Goat Cheese
\$2 per piece

Eggplant Roll (v)
ricotta cheese
\$2 per piece

Nicoise Deviled Egg
caper, olive oil tuna
\$4 per piece

Chicken Liver Toast
grilled baguette
\$4 per piece

Tomato Tartare (v)
\$2 per piece

Bone Marrow Flan
sea salt, watercress
\$4 per piece

Orange Salad (v)
beet cone
\$2 per piece

Stations

(20 person minimum)

Steamed Bun Station

*BBQ chicken, pork, duck, cucumbers, Mung Beans, Peanuts, Napa Cabbage, Cilantro, Hoisin
Chili Peppers, Mango, Avocado*
\$12 per person

Slider & Frites

*Myer's all natural beef hamburger, Tuna Burger, Philly Cheesesteak, cheese sauce, chili lime
aioli, secret sauce, sweet and russet potato truffle fries, chipotle ketchup, coriander ketchup*
\$12 per person

Tartare Station

*Tuna, Salmon, Steak, kimchee, scallions, capers, apples, dill, dijon, olive oil, wasabi poprocks,
taro chips, wontons, blinies, gauffrettes*
\$12 per person

Cocktail Station

*Lobster, crab, shrimp, horseradish mustard, honey mustard, grapefruit, avocado, mango,
cucumber, chipotle cocktail sauce, lemon tarragon cocktail sauce, green apple cocktail sauce*
\$15 per person

Fresh Vegetable Crudite Display (v)

hummus, baba ganoush, yogurt cucumber dip, red pepper dip, marinated olives
\$10 per person

Artisan Cheese Display (v)

sliced baguette, cracker assortment, lavash bread, housemade jams
\$15 per person

Housemade Charcuterie Display

chef's selection, pickled seasonal vegetables, mustards, fig, cherry, apricot, red wine jam
\$15 per person

Carnival Dessert Display

candied apples, caramel pears, cotton candy, chocolate popcorn
\$12 per person

The Old Fashioned

*Fried Oreos, rice crispy treats, homemade ding dongs, housemade oatmeal cream pies,
housemade twinkies, fried candy bars*
\$15 per person

Traditional Dessert Displays available