

# *Executive Hors D'oeuvres Package*



## **SUMMER & FALL 2023 JUNE - NOVEMBER**

MINIMUM 30 GUESTS.

**59 PER PERSON**

**WE REQUIRE A GUARANTEED FINAL SELECTION AND GUEST COUNT SEVEN (7) CALENDAR DAYS PRIOR TO EVENT.**

### **PASSED HORS D'OEUVRES** THE FOLLOWING ARE INCLUDED


**BUTTER LETTUCE CUPS**    
SUN-DRIED TOMATO RELISH, MIXED OLIVES  
RED WINE GASTRIQUE

**SMOKED SALMON**  
POTATO PANCAKE, DILL CREMA, CHIVES

**PONZU CHICKEN SKEWERS**  
PANKO-ENCRUSTED CHICKEN BREAST  
SESAME-CITRUS-SWEET SOY GLAZE

**MINI BEEF WELLINGTONS**  
WILD MUSHROOM DUXELLES, TENDER FILET MIGNON  
ROLLED IN LIGHT AND FLAKY PUFF PASTRY

**PETIT DUNGENESS CRAB CAKES**  
BELL PEPPER, CHIVES, FRESH CRAB MEAT, PEPPER AIOLI

**TOMATO & ARTICHOKE BRUSCHETTA**   
BLISTERED TOMATOES, CARAMELIZED ONIONS  
ROASTED GARLIC PURÉE


**BRAISED PORK TOAST**  
BRAISED PORK SHOULDER, PICKLED CABBAGE  
FRIED SHALLOTS, GRILLED GARLIC FOCACCIA

**GRILLED GARLIC PRAWNS**   
SKEWERED GULF PRAWNS, PESTO-GARLIC AIOLI

### **STATIONED HORS D'OEUVRES** THE FOLLOWING ARE INCLUDED

**CHARCUTERIE BOARD**  
PROSCIUTTO, MILD AND HOT COPPA, SALAMI  
SMOKED BEEF TENDERLOIN, ARUGULA, PEPPADEW PEPPERS, MIXED OLIVES

**STRAWBERRIES AND FETA CHEESE**    
ROSEMARY-BALSAMIC GASTRIQUE, LOCAL FETA CHEESE

**MARINATED OLIVES, HUMMUS AND PITA**   
GRILLED PITA, RED BELL PEPPER, CHICKPEA  
PICKLED RED ONION, OLIVES

**HOUSE-MADE MEATBALLS**  
GROUND FILET AND RIB EYE, SHIITAKE MUSHROOM  
CARAMELIZED ONION, FINES HERBES, TOASTED BREAD CRUMBS

PRICES AND MENU ARE SUBJECT TO CHANGE. NO SUBSTITUTIONS.  
A TAXABLE 20% SERVICE CHARGE AND SALES TAX ARE ADDITIONAL.

# *à La Carte Hors D'oeuvres Enhancements*

## **SUMMER & FALL 2023 JUNE - NOVEMBER**

MINIMUM 30 GUESTS.

### **"LATE NIGHT" MAC & CHEESE**

SMOKED FONTINA, GRUYÈRE  
BACON, CARAMELIZED ONION AND BROCCOLI ON THE SIDE  
9 PER PERSON

### **PRIME RIB SLIDERS**

SLOW-ROASTED PRIME RIB SHAVED THIN, CARAMELIZED ONIONS, HORSERADISH CREAM  
9 PER PERSON

### **CHICKEN "WINGS"**

BONELESS ORGANIC CHICKEN, HOUSE-MADE HOT SAUCE, BUTTERMILK DRESSING  
9 PER PERSON

### **FRESH FRUIT**

SEASONAL DISPLAY, DEVONSHIRE CREAM  
8 PER PERSON

### **TOMBO TUNA SLIDERS\***

PICKLED VEGETABLE SLAW, SPICY RÉMOULADE, MISO-SESAME VINAIGRETTE  
10 PER PERSON

### **SEAFOOD CEVICHE\***

SHRIMP, SEASONAL FISH, SCALLOPS, AVOCADO CREMA, TOMATILLO PICO  
10 PER PERSON

### **GRAND PLATEAU\***

COURT-BOUILLON POACHED PRAWNS, FRESHLY SHUCKED OYSTERS  
CRAB LEGS, COCKTAIL SAUCE, LEMON, SAUCE MIGNONETTE  
18 PER PERSON

### **ARTISANAL GRILLED CHEESE**

HOUSE-MADE BRIOCHE, FONTINA, SWEET APPLES, TRUFFLE OIL  
8.50 PER PERSON

### **PORK BELLY SLIDERS**

ACHIOTE, TOMATILLO, PICKLED CHAYOTE, PASILLA-AVOCADO COULIS, QUESO FRESCO  
8 PER PERSON

### **PETIT DESSERTS**

ASSORTED TRUFFLES, TARTLETS, PETIT FOURS  
9 PER PERSON

PRICES AND MENU ARE SUBJECT TO CHANGE. NO SUBSTITUTIONS.

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\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.