

# Canapes

**(Must be Ordered in Quantities of 25), \$8.50 per Piece**

- Shrimp Cocktail (GF)
- Smoked Duck, Sour Cherry
- Smoked Salmon Mousse, Parmesan Crisp, Dill (GF)
- Truffle Chicken Salad with Candied Walnuts, Crostini
- Goat Cheese Peppadew, Pistachio, Honey (GF/V)
- Boursin Stuffed Dates (V)
- Anti-Pasto Skewer: Ciliegine Mozzarella, Tomato, Salami, Basil Leaf (GF)
- Curry Shrimp & Mango, Phyllo Crisp
- Ahi Poke, Japanese BBQ, Siracha mayo on Wonton
- Parma Ham & Melon, Balsamic Drizzle
- Roasted Tomato & Corn Bruschetta (VG/V)
- Purple Potato, Caviar and Crème Fraîche
- Bacon Lardon, Petite Herbed Biscuit, Blue Cheese, Apple Jam
- Tenderloin of Beef, Horseradish Cream, Red Onion Jam on Crostini

**(GF) - Gluten Friendly | (V) - Vegetarian | (VG) - Vegan**

**All prices are per person and subject to 26% taxable service charge and applicable taxes. Please see below for the "Service Charge" breakdown:**

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# Hors D'oeuvres

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- Vegetable Spring Roll, Thai Sweet Chili (VG)
- Vegetable Samosa, Cilantro Chutney (VG)
- Vegan Garden Tartlet (VG)
- Spanakopita (V)
- Raspberry & Brie (V)
- Risotto & Porcini Croquette (V)
- Halloumi and Vegetable Skewers (VG) (GF)
- Chicken Yakatori Skewers (GF)
- Maui Shrimp Spring Roll
- French Onion Boule, Parmesan
- Chorizo Stuffed Date, Bacon Wrap (GF)
- Fiery Beef BBQ Brisket & Bacon (GF)
- Miniature Beef Wellington, Cabernet Demi
- Lamb Gyro
- Malibu Coconut Shrimp, Orange Dipping Sauce
- Honey Sracha chicken Meatball

## Premium Selection (\$13.00 per Piece)

- Mini Maryland Crab Cakes, Lemon Caper Remoulade
- Grilled Baby Lamb Chops, Rosemary Demi (GF)

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# Stations

## **Poke Station, 33**

Ahi Tuna, Scallion, Seaweed, Edamame, Cilantro, Pumpkin, Dashi, Soy

Lomi Lomi Salmon, Sweet Onion, Radish, Cucumber, Soy, Ginger

Assorted Root Vegetable Chips, Lotus Root Chips, Plantain Chips

## **Taco Tuesday Station, 27**

- Hard & Soft Tacos
- Braised Beef & Chicken
- Served with Sour Cream | Cheddar Cheese | Shredded Lettuce | Diced Tomatoes | Jalapenos | Radish | Guacamole | Refried Beans

## **Potato Bar, \$15**

- Yukon Gold Mashed Potato Bar
- Blue Cheese Crumbles, Cheddar Cheese, Peppercorn Bacon, Sauteed Shiitake Mushrooms, Caramelized Onions and Demi Glace
- Mashed Sweet Potato Bar
- Brown Sugar, Marshmallows, Candied Pecans, Dried Cranberries, Whipped Cream and Orange Zest Honey

## **Fried Rice and Noodle Station (Action), 30**

- Chow Mein Noodles | Szechwan Green Beans | Mixed Vegetables | Teriyaki Sauce
- Thai Fried Rice | Soy Ginger Glazed Salmon | Honey Sriracha Chicken
- *Requires an attendant up to (2) hours @ \$325 per attendant*

## **Maryland Style Crab Cakes & Grilled Garlic Shrimp Station, 39**

- Pan Seared Crab Cakes | Grilled Garlic Shrimp
- Creamy Cole Slaw, Baby Spinach, Old Bay Tartar Sauce

## **Dumplings & Bao Buns Station, 25**

- Ginger Chicken Potstickers, Edamame Dumplings, Char Sui Pork Buns, Sriracha Mushroom Bao Buns, Ponzu Dipping Sauce, Thai Sweet Chili Sauce, Pickled Cucumber Salad

## **Slider Station, \$28 (Select ONLY Two)**

- BBQ Pulled Pork | House Made Slaw
- Crab Cake | Remoulade
- Angus Beef | Cheddar | Grilled Onion
- Fried Chicken | Spicy Mayo | Dill pickle
- Veggie Burger | Eggplant Hummus

## **Mac and Cheese Station, \$27**

- Five Cheese | Extra Sharp Cheddar | Parmesan | Fontina | Gruyere | Blue | Cavatappi Macaroni
- Seared Chicken & Slab Bacon
- Shrimp & Scallop

## **Carving Stations (Minimum of 50 Guests)**

- Pepper Seared Tenderloin of Beef | Onion Marmalade | Creamy Horseradish | \$35
- Carved Roast Tomahawk Steak Bone-In | Cabernet Reduction | Horseradish Cream | \$33
- Slow Roasted Turkey Breast | Mini Stuffing Muffins | Cranberry Marmalade | \$28

- Roasted Whole Rockfish | Fresh Vegetables and Lemon Butter Sauce | \$30
- Pork Loin Bacon Wrapped | Fig Jam | Mini Biscuits | \$27
- Garlic Bread | Honey Mustard Brie | Served with Raspberry Mousse | Red and White Wine | \$25

### Italian Pasta Station (Action), 32

- Choice of (2) Two Pasta Selections Per Station
- Cavatappi | Broccoli Rabe | Spicy Italian Sausage | Peperonata | Chickpeas | Lemon | Baby Spinach
- Three Cheese Tortellini | Garlic Shrimp | Sundried Tomatoes | Basil Pesto | Pecorino
- Gnocchi | Beef | Pancetta | Roma Pomodoro | White Wine Ragu
- Tagliatelle | Prosciutto | Cream | Parmesan
- Vegetable Pansoti | Walnut Pesto | Greens | Fresh Herbs | Ricotta | Cream | Asiago

### Sushi Station, 35 (4 Pieces per Person)

- Sushi Rolls

*California | Rainbow | Spicy Tuna | Shrimp Tempura*

- Nigiri Sushi

*Hamachi (Yellowtail) | Salmon | Shrimp | Unagi (Eel) | Crab*

### S'mores Station, 25

- Graham Crackers | Snickerdoodle Cookies | Soft Baked Marshmallow | Warm Fluff
- Hershey's Chocolate Bars | Peppermint Patties | Reeses Peanut Buttercups | Heath Bars | Fresh Fruit
- With or Without an Attendant up to (2) hours @ \$325 per Attendant

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**Action / Carving Stations require an attendant up to (2) hours @ \$275 per attendant.**

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# Displays

## Cheese Montage, \$24

- An Array of Flavorful Imported & Local Cheeses, Fresh & Dried Fruits, Nuts, Honey & Marmalade
- Sliced Breads & Deluxe Crackers

, 29

- Prosciutto | Bresaola | Soppressata | Cornichons | Marinated Olives | Shaved Provolone and Fresh Mozzarella Cheeses | Balsamic Vinegar | Extra Virgin Olive Oil | Dried Fruits and Nuts | Baguettes

## Mezza Table, 21

- Hummus, Baba Ghanoush & Tabbouleh | Pepperoncini, Carrots
- Roasted Red Peppers, Marinated Olives, Mozzarella | Pita Chips

## Farm to Table Garden Bar, 19

- An Array of Garden Vegetables, Chipotle Ranch & Parmesan Peppercorn Dips

## Fruit Display, \$19

- A Colorful Array of Cubed Fruit with Dark Chocolate Fondue or Fruit Skewers with Honey Lime Yogurt Dipping Sauce

## Chocolate Fondue, \$20

- Pineapple | Cantaloupe | Honeydew | Strawberries | Rice Crispy Treats | Sponge Cake | Marshmallows | Pretzels

## Raw Bar On Ice, \$35

- Chilled Jumbo Shrimp | Cocktail Sauce | Lemon Caper Rémoulade
- East Coast Oysters on the Half Shell Served with Cocktail Sauce and Mignonette
- Snow Crab Claws with European and American Style Cocktail Sauces

## Mini Desserts, \$21

- Chocolate Mousse Tulips | Mini Pecan Pies | Port Wine Rhubarb Crumb Tart | Raspberry Linzer Tarts | Pumpkin Pie | Lime Curd Tartlet | Apple Cranberry Strudel

## Assorted Sweet Treats, 23

- Mini Cupcakes | Chocolate Truffles | French Macarons | Cheesecake Pops

## Coffee Display, \$18

- Regular & Decaffeinated Coffee
- Taylor of Harrogate Tea Station Served with Whipped Cream, Cinnamon Sticks, Sugar Cubes, Chocolate Shavings and Citrus Twists

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