



Hors d' Oeuvres Platters

Minimum of 25 guests

Antipasto Platter

Assorted cured meats, with mixed olives, peppers, dried fruits, and breads

House Smoked Salmon

Alder wood smoked salmon, buckwheat blini, crumbled egg, red onion, capers, lemon, scallions, dill-cucumber yogurt

Cheese Platter

Assorted artisan cheeses with fresh fruit, breads, and crackers

Brie en Croute

Baby arugula, blue cheese, orange segments, and balsamic vinaigrette

Spinach and Artichoke Dip

Asiago, double cream, roasted garlic, spinach, and artichoke hearts, with toasted pita chips and breads

Crudités

Fresh seasonal vegetables served with hummus, buttermilk ranch, and blue cheese dips

Fruit Platter

Fresh seasonal fruit and berries with vanilla cream sauce

Shrimp Cocktail with Cocktail Sauce & Lemon

Oysters Rockefeller

Baked with spinach, butter, garlic, and Pernod

Oyster Bar

Cocktail Sauce - Sauce Mignonette - Lemon

Oyster Shucker

Passed Hors d' Oeuvres

Minimum of 25 guests

Ahi Tuna Tartare Crostini

Brie Stuffed Jumbo Prawns wrapped in Pancetta

Peppered Beef Tenderloin Carpaccio Crostini with Horseradish Aioli and Chives

Buffalo Chorizo Sausage wrapped in Puff Pastry with Honey Mustard

White Bean Hummus with Rosemary and Extra Virgin Olive Oil on Toasted Pita

Roasted Mushroom and Leek Tartlet

Twice Baked Fingerling Potatoes with Smoked Paprika and Chives

B.L.T. - House Cured Bacon, Arugula, and Tomato Jam on Brioche

Whipped Haystack Mountain Goat Cheese and Sautéed Vegetable Crostin

Carving Station

Prime Rib au Jus with Horseradish Cream (serves 50)

Roasted Leg of Lamb au Jus with Sauce Gremolata (serves 25)

All Natural Pork Loin with Rosemary-Mustard Glaze and Whiskey Mustard Cream (serves 25)

Rare Seared Loin of Tuna Served Chilled with Lemon, Olive Oil, and Tomato Tapenade (serves 40)

Roasted Beef Tenderloin au Jus (serves 20)

Whole Roasted Turkey with Traditional Stuffing (serves 20)

Ask about our wild game options