

HEAVY HORS D'OEUVRES SAMPLER

Create a buffet with a wide array of savory options or speak with one of our event specialists to create a custom menu for your event.

Mushroom, Gruyere and fresh thyme tarts

Griddled ham & cheese sandwich, whole grain mustard, pickle

Asian meatballs with a tangy tomato-ginger glaze, scallion and toasted sesame seeds

Grilled honey-jalapeno chicken tenders

Seasonal grilled vegetables, tomato vinaigrette

Crispy salmon cakes, lemon aioli

Grilled steak sandwich with roasted tomato, arugula and black pepper aioli

Lentil croquettes with a watercress puree

Zucchini -prosciutto skewers with a lemon vinaigrette

Bruschetta with three toppings - white bean and rosemary puree, savory tomato-basil and mushroom-shallot sauté

Greek salad skewers with feta, romaine and a calamata olive vinaigrette

Roasted potato rounds topped with sour cream, bacon and chive

Super tender braised short ribs with horseradish cream

Mediterranean chicken skewers with romaine, cucumber and tzatziki

Classic deviled eggs with crispy chicken skin, micro arugula

Crispy buttermilk fried chicken wings, house made ranch

Local vegetable presentation with local field pea hummus

Pancetta wrapped mini filet, chimmichurri- terras major

Waffle and fried chicken skewers, sausage gravy

Creamed spinach fritters

Chicken confit with pickled veg, wonton crisps

Beet and ricotta salata Napoleans

