

*Casual Passed Selections*

*The Foundation*

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*Club Hors d'oeuvres*

Avocado & Black Bean Crostini

Vegetable Shumai served with spicy sesame vinaigrette sauce

Relish "Slammin" Macaroni & Cheese

St. Louie Style Toasted Ricotta Cheese Ravioli w. Spicy Marinara

Crisp Pepper Jack Cheese Stuffed Jalapeno with sweet relish

Mini Cheddar Grilled Cheese Triangles w. Beefsteak Tomato & Herb Truffle Butter

Miniature Artisan Pizzas *Goat Cheese & Wild Mushroom, Fresh Tomato & Mozzarella*

Shrimp & Vegetable Summer Roll w. Thai Chili Sauce

NY Mini Bagel with Smoked Salmon, Herb Cream Cheese

Smoked Chicken Sate with Bar BBQ Glaze

Buffalo Grilled Chicken Panini with Carbala Blue Cheese

"BLT" Club of Turkey Bacon, Bib Lettuce and Vine Ripe Tomato

Hickory Grilled Chicken Quesadilla *Citrus cream, avocado mousse, tomato and black bean salsa*

Curry and coconut chicken skewers *Yogurt and cucumber raita with crisp papardam bread*

Pita Chip Nachos *Turkey chili, crumbled Vermont Cheddar cheese, sliced olives and pickled jalapenos*

Grilled Asparagus Wrapped in Smoked Salmon, Belgium Endive, Watercress Remoulade

Skewered Bar B Q Boneless Ribletts

Grilled Beef Tataki w. Hoisin & Sesame Glaze

Mongolian Beef Kabob with tomato jam

Tortilla Wrapped Sliced Tenderloin of Beef w. Gorgonzola Fondue

Petite Sirloin Burger served on soft brioche bun, aged cheddar cheese, bibb lettuce

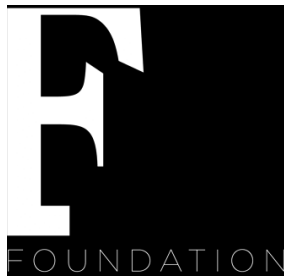
Mini Pastrami on Rye Sandwich w. Mustard Jam and Sour Cabbage Compote

New York Miniature Hot Dogs *Bourbon ketchup, tarragon mustard, relish signature sauerkraut*

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*Sales Tax is Additional*

*Select Four \$22 per person, Select Five \$26 per person, Select Six \$30 per person*



*Signature Passed Selections*

*The Foundation*

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**Vegetarian**

Roasted Beet & Goat Cheese Tart  
Quinoa & Lentil Cake w. Apple Compote  
Caramelized Leek & Red Pepper Tart  
Sweet Pea Pancake w. Carrot & Cardamom Foam  
Stuffed Cherry Tomatoes w. Saffron Aioli  
Thai Summer Roll, Lemon Ginger Dipping Sauce  
Stuffed Baby Potato w. Roasted Mediterranean Vegetables  
Phyllo Wrapped Fig w. Pernod & Mascarpone  
Roasted Vegetable Mousse in Parmesan Tuile Cup w. Pickled Daikon Radish  
Lemongrass & Curry Butternut Squash Soup w. Toasted Pumpkin Seed Crostini & Citrus Cream

**Seafood**

Smoked Salmon Roulade w. Herb Cream & Tobiko Row  
Sweet Water Prawn Croquettes w. Spicy Tomato dip  
Apple Wood Smoked Brook Trout on Quinoa cake  
Blackened Tuna Taco w. Tomato Jam, Crisp Lettuce & Citrus Crème Fraiche  
Zucchini Pancake w. Smoked Salmon, Lemon Cream & Pickled Kumquats  
Smoked Scallop Mousse in Miniature Cone

**Fowl**

Coconut & Curry Chicken w. Yogurt & Cucumber Sauce  
Beggars Purse of Five Spice Roasted Duck w. Ginger Jelly  
Mini Chicken Taco w. Boston Lettuce, Tomatoes & Sour Cream  
Duck Roulade w. Bosc Pear  
Turkey & Cranberry Phyllo Parcels  
Grilled Chicken Salad in Endive w. Walnut and Tarragon Cream  
Juniper Berry Marinated Duck Breast, Tortilla Crisp, Salsa, Port Wine Reduction  
Hickory Smoked Chicken Roulade w. Caramelized Sweet Potato, Granny Smith Apple Chutney

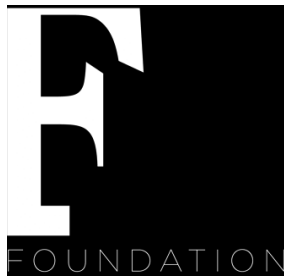
**Meat**

Moroccan Style Meat Ball w. Harissa Sauce  
Polenta Cake w. Veal Ragout, Truffle Drizzle  
Crostini of Wilted Spinach, Horseradish Cream & Rare Tenderloin of Beef  
Beef & Potato Empanada, Roasted Tomatillo Salsa  
Mini Sirloin Burger w. Caramelized Onion & Gorgonzola on Brioche Bun  
Bocconcini Wrapped in Serrano Ham w. Basil  
Mini Beef Wellington, Mushrooms, Swiss & Morel Cream Sauce  
Barbeque Pork Tenderloin w. Braised Cabbage on Foccicia

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*Sales Tax is Additional*

*Select Four \$24 per person, Select Five \$28 per person, Select Six \$32 per person*



*Casual Buffet*

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**Buffet Dinner**

**Pasta**

*(select one)*

Penne *Ala Vodka*

Three Cheese Macaroni & Cheese

Penne Pasta w. Heirloom Tomatoes, Broccoli Rabe & Kalamata Olives

Farfalle Pasta with Pesto, Pignoli Nuts and Shaved Pecorino Cheese

**Salad**

*(select one)*

Seasonal Mixed Greens with Lemon Vinaigrette

Classic Caesar Salad, Herb Toasted Brioche

Chopped Vegetable Garden Green Salad, Apple Cider Emulsion

**Mains**

*(select two)*

Chicken Parmesan with Pomodoro and Fresh Mozzarella

Chicken Marsala with Mild Mushrooms

Southern Country Fried Chicken

Flank Steak Brigole w. Swiss Chard, Ricotta & Sun dried Tomatoes

Cinnamon and Red Wine Braised Beef w. Caramelized Pearl Onions

**Sides**

*(Select Two)*

Marinated Grilled Vegetables

Olive Oil Roasted Red Potatoes

Creamy Goat Cheese & Wild Mushroom Polenta

Haricot Verts w. Crispy Leeks and Sliced Almonds

Pumpkin Gratin w. Fresh Cranberry Relish & Crispy Sage

**Dessert**

Seasonal Fruit Selection

Fresh Baked Fudge Brownies & Pecan Blondies

Assorted Cookies, B&W Miniature Cookies & Miniature Linzertorte

*\$50 per person*