

BUTLER PASSED HORS D'OEUVRES

GF = GLUTEN FREE

VEGETARIAN SELECTIONS

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| Vegetable Samosa, Raita | Olive & Rosemary Cup |
| French Onion Soup, Petite Bread Boule | Garlic, Artichoke, White Bean Puree,
Olive Tapenade |
| Grandma Millie's Potato Pancake
Apple Sauce, Sour Cream | Petite Greek Salad - GF
Cucumber Cup |
| Truffle Mushroom Tartlet
Feather Ricotta Salata | Truffled Mushroom Pizzetta
Margherita Pizzetta |
| Roasted Apple & Brie Wonton
Cinnamon Gastrique | Artichoke Wonton Purse
Ricotta Salata, Capers Lemon Dipping Sauce |
| Eggplant Parmesan Lollipop | Watermelon and Feta Skewer - GF |
| Fresh Mozzarella, Tomato Basil Sauce | Fig, Ricotta, Sriracha Honey,
Garlic Croustade w/Balsamic Glaze
Apple & Brie Grilled Cheese |
| Spinach and Gruyere Grilled Cheese | |
| Beet Napoleon Skewer
Pistachio Dust | |

POULTRY SELECTIONS

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| Buffalo Chicken Lollipop | Pretzel & Potato Encrusted Chicken
Honey Mustard |
| Carrot, Celery, Bleu Cheese Slaw
Chicken & Waffles
Raspberry Chutney | Pesto Chicken and Roasted Peppers
Mozzarella in Basil Cone |
| Grilled Lemon Chicken Skewer - GF
Crumbled Feta and Tzatziki Sauce | |

SEAFOOD SELECTIONS

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| Smoked Salmon
Potato Pancake | Crab Cakes
Lemon Old Bay Aioli |
| Jumbo Shrimp Cocktail - GF
Traditional Cocktail Sauce | Spicy Shrimp & Mango Taco
Spicy Tuna Tartare Taco
Scallions, Dried Cranberries |
| Curry Shrimp Salad Cone
Ahi Tuna Tostado - GF | Smoked Salmon Mousse
Sesame Cone |
| Black Pepper Seared Tuna Skewer - GF
Wasabi Dust & Bang Bang Sauce | Classic Maine Lobster Roll |
| Salmon Mango Tartare
Lotus Crisp | |

BEEF SELECTIONS

Sweet Potato Muffin
Braised BBQ Beef Brisket, Cranberry
Chutney

Franks in a Down Quilt
Spicy Brown Mustard

Short Ribs Pot Pie
Chive Mashed Potato Crust

New York Steakhouse Potato Pancake
Seared Filet, Creamed Spinach, Frizzled
Onions

Petite Bleu Cheeseburger Slider
Caramelized Onions, Smokey BBQ
Sauce

Greek Meatball Skewer

PORK & LAMB SELECTIONS

Maple Glazed Bacon Skewer - GF
Potato Skins - GF
Cheddar, Bacon, Sour Cream, Chives

Prosciutto Melon Wraps - GF
Rosemary Encrusted Baby Lamb Chops
Papaya Mint Chutney
\$8 per person Supplement

VEGAN SELECTIONS

Avocado Toast
Hummus, Cucumber Cup - GF
Tomato, Olive Salsa
Sesame Tofu - GF
Teriyaki Glaze
Bruschetta Crostini

Roasted Vegetable Brochette
Crispy Cauliflower
Harissa Aioli
Grilled Vegetable Pizzetta
Pesto
Tomato Fennel Soup - GF