

More Hors D'oeuvres

Recommended for Fall & Winter

Butternut Squash and Grilled Apple Soup Shooter with Crème Fraiche

Grilled Pear & Aged Cheddar Sandwich w/ Major Grey's Chutney & Whole Grain Bread

Cheesecake Tart w/ Caramelized Apples & Gorgonzola

Leek Pancakes with Caviar and Crème Fraiche

Leek Pancake w/ Smoked Trout Mousse & Caviar

Baby Squash filled w/ Ratatouille & Garnished w/ Chevre

Sweet Potato Wrapped in Bacon with Maple Dijon Drizzle

Roulade of Tenderloin filled w/ Crawfish & Tasso Creole Aioli

Chorizo and Butternut Squash Turnover in Puff Pastry Southern Style Mustard Sauce

Corn Bread and Chive Fritter with Maple Pulled Duck

Champagne & Lobster Bisque Shooters w/ Puff Pastry & Fresh Chervil

Jicama Wafer w/ Cumin Seared Tuna & Sweet Corn Relish

Charred Peach wrapped in Prosciutto w/ Goat Cheese & Aged Balsamic Vinaigrette

Grilled Local Sweet Corn Fritters w/ Kunzler Bacon & Crème Fraiche

Smoked Salmon on a Puff Pastry w/ Crème Fraiche & Fried Caper

Forest Mushroom Cappuccino with Tallegio Foam

Smoked Pork Belly with Peach Chutney & Sour Dough Crostini

Belon Oyster with Radish Salad

*Deviled Quail Egg on Pumpernickel Toast with Paddle Fish Caviar and
Fresh Dill*

*Foie Gras Torchon with Port Wine Gelee Toasted Brioche & Ginger Snap
Dust*

Salmon Medallion Wrapped in Tasso with Creole Aioli & Chive

*Cotswold & Caramelized Leek Cake with BBQ Pulled Short Ribs &
Scallions*

Grilled Baguette with Herb Crusted Venison & Dried Blueberry Chutney

*Watered Smithfield Sugar Baked Ham on Cornbread with Mango Charred
Jalapeno Salsa*

Pulled Duck Meat Cheese steak with Camembert & Frizzled Leeks

Hazelnut Crusted Foie Gras on Brioche with Port Cherry Compote

Mini Smoked Oyster & Boursin Purses in Feuilles de Brick

*Candied Yam, & Marshmallow Brulee with Cinnamon Pecans Served in a
Ramekin with Demi spoons*

*Rice Vermicelli & Fiery Rock Shrimp Salad with Fried Shallots & Fresh
Coriander Served in a Soup Spoon*

Celeriac Puree Pepper Tenderloin with Mustard Demi Glace & Candied Thyme

Grilled Maple Brined Eberly Farms Turkey Medallion with Bruleed Tangerine & Cranberry

Lobster Bacon and Tarragon Tart with Lemon Crème Fraiche and Fresh Chervil

Grilled Pear and Roquefort Cheesecake with Spicy Pecan Crust

Pancetta Crisp with Boursin Cheese and Candied Yam

Recommended for Spring & Summer

Grilled Sweet Corn and Tasso Fritter with Lime Crème Fraiche

Watermelon with Whipped Feta and Balsamic Reduction

Feta, Kalamata, Melted Tomato Salad on Cucumber Round

Grape Tomato w/ Whipped Boursin & Micro Lettuce

Globe Grape filled w/ Whipped Brie & Toasted Walnut

Local Tomato Bruschetta on a Grilled Parmesan Pepper Crostini

Miniature Caesar Salad "Skewers"

Coriander & Tequila Salmon wrapped in Cucumber w/ Lime Crème Fraiche

Tenderloin Carpaccio filled w/ Tomato & Feta

*Gulf Shrimp Wrapped in Apple wood Smoked Bacon with Three Onion
Sweet Potato Puree*

Coconut Halibut Ceviche in a Chinese Soup Spoon w/ Coconut & Mango

*Prince William Oysters on the Half Shell w/ Crème Fraiche &
Wasabi Tokjibo*

Vietnamese Grilled Flank Steak w/ Cucumber, Scallion, and Hoisin Sauce

Artichoke & Chevre Bruschetta on a Grilled Baguette

Grapefruit Scallop Ceviche Served in a Soup Spoon

Prosciutto & Parmesan Roulade topped with Fresh Tomato Bruschetta

*Yellowtail Sashimi on Watermelon with Pickled Jalapeno and Micro
Seaweed*