

Cocktail Party Menu

ALL CUISINE IS ORGANIC, LOCAL, WILD CAUGHT, GRASS FED,
AND NON-GMO WHEREVER POSSIBLE.

GF=GLUTEN FREE DF=DAIRY FREE V=VEGETARIAN VG=VEGAN

Fresh From the Farm *Vegetarian*

Black Olive Gruyere Madeleines Beet Cream Cheese & Orange Topping (V)
Crostini with Grilled Peach, Burrata & Basil (V)
Crostini with Goat Cheese, Rosemary Poached Pear & Riesling Caramel (V)
Watermelon Boats with Feta Whip and Mint Puree (GF, V)
Cucumber Boats with Avocado & Roasted Red Pepper (GF, DF, VG)
Crostini with Ricotta & Caramelized Mushrooms (V)
Caprese Skewers with Basil Pesto (GF, V)
Truffled Mac & Cheese in a Bamboo Bowl (V)
Tempura Asparagus with Smoked Bourbon Tomato Aioli (GF, VG)
Mediterranean Tart with Artichoke, Olives, & Parmesan (V)
Mini Grilled Cheese with Tomato Confit (V)
Sweet Potato Bites with Blackberry Relish (DF, VG)
Truffled Cheese Puff (V)
Poached Pear & Bleu Cheese Tart (V)

From the Sea *Seafood/Fish*

Herbed Waffle with Osetra Caviar, Crème Fraiche & Chive
The Caviar Chip - House Made Chip, Osetra Caviar, Creme Fraiche, Chive (GF)
Individual Shrimp Cocktail with Cocktail Sauce & Meyer Lemon Aioli (GF, DF)
Citrus Coconut Shrimp with Papaya Dip (GF, DF)
Thai Shrimp Cakes with Lemongrass Dressing (GF)
Tuna or Salmon Tartare in Crispy Pastry Shell with Sweet Soy & Chili Dressing
Smoked Salmon Rose on Potato Pancake (GF)
Scallops Wrapped in Serrano Ham (GF)
Mini Lobster Rolls on Toasted Brioche Roll with Mayo & Chive
Lobster Tempura with Cilantro Lime Aioli & Cilantro Salt Garnish
Lobster Profiterole with Tomato Aioli
Mini Crab Cakes with Lime Dill Aioli (DF)

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Cocktail Party Menu

ALL ITEMS MUST BE ORDERED BY THE DOZEN.
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From the Pasture *Poultry, Pork, Beef, Lamb*

Mousse de Foie Gras on Toasted Brioche with Truffled Prune

Smoked Duck Pastrami with Date Puree on Rye Crostini (DF)

Moroccan Chicken Skewers with Honey Chili Dip (GF, DF)

Chicken Satay with Thai Peanut Sauce (GF, DF)

Asian Turkey Meatball Glazed in Soy (DF)

Mini Turkey Sliders with Tomato Jam & Arugula

Peking Duck Wrap with Fresh Vegetables & Hoisin Sauce (DF)

Ginger Tea Duck Breast, Pickled Cucumber, Tangerine Relish on Wonton Chip (GF, DF)

Gorgonzola Stuffed Fig Wrapped in Prosciutto (GF)

Berkshire Pork Tenderloin with Pear Black Walnut Purée (GF, DF)

Crisp Pork Belly with Sour Peach Relish (GF, DF)

Dates or Apricots Wrapped in Bacon (GF, DF)

Everything Bagel Pigs in a Blanket with Grain Mustard

Pigs in a Pretzel with Grain Mustard

Mediterranean Meatballs with Sun-Dried Tomato Dressing

Hanger Steak Skewers with Wasabi Cream Sauce (GF)

Beef Medallion on Smoked Beet with Goat Cheese (GF)

Beef Tenderloin Sliders with Boursin Cheese & Mushroom Duxelles

Sliced Roast Beef on Red Onion Ragout in a Pastry Shell

Lamb Lollipop with Orange Rosemary Crust (DF)

Lamb Kofta Skewer with Zhoag Sauce (DF)

**LET'S CONNECT TO DISCUSS MENUS, BAR SERVICES,
RENTALS, AND OTHER DETAILS FOR YOUR EVENT!**

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