



Hors D'oeuvres

Mini Martinis

Shrimp BLT-	Skewered gulf shrimp, in house smoked bacon, Chipotle cocktail sauce
Jumbo Lump Crab Cocktail-	Prime marinated crab, or avocado citrus or a house made cocktail sauce
Tuna Sashimi Martini-	Crushed avocado, soy marinated onions, fried tortillas, wasabi aioli
Tuscan Martini- beans	forever braised pork belly, truffle laced cannellini
Prime Steak Tartar-	crispy parmesan, quail egg, caviar
Braised Quail- Reggiano	Soft polenta, smoked wild boar bacon, Parmignano-
Grilled Pacific Octopus-	Meyer lemon, Tuscan extra virgin olive oil

Crostini

Tomato and Basil- crisps	tossed with garlic and hand made mozzarella, house made
Tuna Tartar-	brioche toast, foie gras butter, crispy prosciutto
Eggplant Bruschetta-	Italian peasant bread
Jamison Farms Duck Breast-	with poached black truffle and onion, currant jam, brioche
Shellbark Hollow Goat- caramelized nuts	Local goat cheese, Second Chance ranch honey,
Seared Prime NY Strip Steak-	focaccia crouton with melted Gorgonzola
Smoked Salmon Mousse-	horseradish cream

Raw Bar- Individual pieces

Jumbo Shrimp Cocktail	house made cocktail sauce
Champagne Oysters-	Blue point oysters baked with Champagne and gruyere
Raw Oysters-	east or west coast oysters freshly shucked, cucumber mignonette or, cocktail sauce-also available as Oysters Rockefeller
Little Neck Clams-	east or west coast oysters freshly shucked, cucumber mignonette or, cocktail sauce-also available as clams casino

Raw Bar Station

Grilled pacific octopus, crab legs, Blue Point and Malpeque Oysters, East Coast Jumbo lump blue crab, jumbo gulf shrimp cocktail, Maine lobster, little neck clams, garlic and white wine laced mussels

Skewers

Surf and Turf Skewers-	diver scallops wrapped in smoked bacon or Prime tenderloin with garlic laced grilled jumbo shrimp
Ahi Tuna Skewer-	sushi grade tuna rubbed with 5-spice and seared, soy dipping sauce
Grilled Portabellas-	grilled/marinated local mushrooms, whipped mascarpone dip
Chili glazed shrimp-	grilled pineapple
Beef Wellington Skewers-	topped with creamy boursin cheese
Strip Rolls-	thinly sliced strip steak wrapped on lemongrass skewers lemongrass soy dipping sauce

Tarts

Blue Cheese Tart-	mascarpone and blue cheese baked with red onion
Kennett Square Tart-	local mushrooms and triple creamed brie baked in filo
Local Goat Cheese Tart-	Second Chance Ranch honey, nuts, caramelized onions
Pesto Parmesan Tart-	Reggiano and spring pesto

Served Crispy

Vegetable spring roll-	hand rolled, tamari dipping sauce
Lobster spring roll-	hand rolled, Old Bay remoulade
Short rib spring rolls-	Horseradish dipping sauce

Shrimp tempura- Thai chili sauce
Crab Croquettes- Maryland crab, sirachi aioli

Dips-price varies depending on number of guests

Spinach Blue Cheese- Served warm with house made crisps
Red pepper hummus- Roasted with garlic served with house made crisps
Chili lime avocado- Creamy dipping sauce, served cool, served with house made chips

Sliders

Best of Philly Slider- Prime beef, jack cheese, caramelized onions, local
mushrooms
Unionville Buffalo Slider- Green peppercorn aioli
Crab Cake BLT- Lump crab cake, meyer lemon aioli
Battlefield Slider- Rogue valley blue cheese, crumbled bacon

Single Bites

Herbed Goat Cheese in Cherry Tomato Cups
Roasted Tomato and Brie in Phyllo Cups
Mushroom Stuffed with Spinach and Gorgonzola

Other creative bites

Mini Crab Cakes- Meyer lemon aioli
Grilled Lamb Lollipops- rosemary and garlic
Goat Cheese Profiteroles- Truffled herb
Adobo Short Rib Empanadas- salsa verde
Amish Chicken Quesadillas- Jack cheese, chipotle aioli
Mini Fried Mozzarella- Hand made, roasted tomato

Bar bites

Marinated Olives- stuffed with Rogue valley blue or plain
Party Nuts Our own recipe, grilled and served warm with
Herbs and brown sugar

Meats, Cheeses and Veggies

Charcuterie Board- Prosciutto di Parma, soppressata, mortadella, Italian
sausage, Spanish chorizo, marinated olives, crisps and
spicy mustardo
Local asparagus- wrapped with prosciutto di Parma
Vegetable Crudités- House cut seasonal vegetables; choose from one of our
house made dips
Cheese Board- Farmhouse cheddar, jack cheese, mild creamy goat, Rogue
valley blue, house made crisps

Local Cheese Board-

Birchrún blue, Shellbark Hollow Farm goat, Conebella farm cheddar

Dips-price varies depending on number of guests

Spinach Blue Cheese- Served warm with house made crisps

Red pepper hummus- Roasted with garlic served with house made crisps

Chili lime avocado- Creamy dipping sauce, served cool, served with house made chips

Pasta Station-with house made bread sticks

Hand rolled tortellini- Ricotta cheese filling, sun-dried tomato cream sauce

Hand made agnolotti- filled with baby spinach and ricotta, velvety cream sauce

Short rib ravioli- exotic mushroom cream sauce

Hand made gnocchi- gorgonzola cream sauce

Penne pasta- roasted garlic, fresh basil, fresh tomatoes

Butternut Squash Mezzaluna- butter sage sauce

Kennett Square Mushroom- parmesan truffle cream

Assortment of Petite Soup Cups

Exotic mushroom soup, parmesan, white truffle oil

Creamy asparagus soup with lump crab

Heirloom Tomato Bisque

Butternut squash Bisque

Chilled Strawberry Bisque

Chilled Cantaloupe Bisque

Chilled Watermelon soup

Wraps

Prime Tenderloin with greens and a horseradish aioli

Steakhouse Wrap with blue cheese, red grapes and dark balsamic

Waldorf Chicken Salad Wrap

Prime Wrap with shaved prime rib, cheese, horseradish aioli

Veggie Wrap with grilled portabellas, avocado, greens, garlic aioli

Flat Breads

Caprese and Prosciutto

Charcuterie

Ricotta and broccoli rabe

4 cheese with roasted garlic

Fig and prosciutto

Mini Desserts-

Dessert Station

mini almond cone with fresh berries and Bavarian cream

mini apple crisps vanilla whipped cream

chocolate strawberries

profiteroles filled with hazelnut cream-chocolate sauce

mini crème brûlée-chocolate, bourbon or vanilla

macaroons

mini carrot cakes with chocolate drizzle

warm pan of chocolate, pumpkin or sticky bun bread

pudding

mini seasonal fruit tarts

apple squares with Frangelica cream

butter rum cookies