



Winter Menu 2018

Passed Hors D'oeuvres

- Herbed Rack of Lamb Lollipops
- Argentinian Flank Steak with Chimichurri
- Peppered Beef Tenderloin with Blue Cheese Dip
- Angus Beef Slider with Vermont Cheddar, ketchup, mustard and pickles
- Tenderloin Crostini with Horseradish cream, caramelized onions
- Brioche box with beef carpaccio with lemon oil, capers, and parmesan grana
- Mini short rib and leek grilled cheese
- Korean grilled beef skewer with ginger scallion sauce
- Flank Steak Crostini with blue cheese and caramelized onions

- Fancy Fingers with thinly sliced prosciutto, fontina cheese, black truffles & black truffle oil
- Gruyere and Prosciutto wrapped Asparagus tips with truffle drizzle
- Medjool dates stuffed with goat cheese and wrapped with Applewood smoked bacon
- Crispy Asparagus Straws with Parmesan & Prosciutto
- Stuffed Red Potato with Vermont Cheddar, Applewood smoked bacon
- Sweet potato bisquit with pulled pork, slaw and chipotle aioli

- Crispy chicken dumpling with soy sesame dip
- Mini Chicken or Pulled Pork Tacos with lime crema, pickled red onions, Cotija cheese
- Moroccan Chicken Skewer with Tzatziki
- Jerk Chicken Skewer with Mango Salsa
- Chicken Yakitori Skewers
- Chicken Rosemary Skewer with Tomato Jam

Mini Potato Samosa Fritter with Cilantro Chutney
Zucchini feta pancake with eggplant caviar
Mexican Street Corn with fire roasted corn, Cotija cheese, Mexican Crema in tiny cups
Crostitini with Roasted Pear, Gorgonzola & Hazelnut Crumble
Crostitini of Roasted Butternut Puree, Goat Cheese, Fig and Caramelized Onions
Sweet Potato Fries with Chipotle Ketchup in bamboo cones
Vietnamese Summer roll with Nuoc Mam Dip
Sun-Dried Tomato Brie and Toasted Pinenut-Pesto Canapés
Crostitini with sun-dried tomatoes and goat cheese
Rosemary Pommes Frites with lemon aioli
Cheesy Toasts
Corn Fritters with Chipotle Remoulade
Apple Butternut Squash Soup Sips
English Cheddar Chowder Soup Sips

Rosemary shrimp with lemon aioli
Shrimp or Crab Shumai Dumplings with sweet chili sauce
Ahi Tartare mixed with a Wasabi Mustard Sauce in a fried Taro Chip with pickled jicama
Warm lobster salad stuffed mini taco
Scallops in bacon with maple mustard cream dip
Shrimp Cocktail with Asian inspired cocktail sauce with grapefruit, ginger, cilantro and lime – **gluten free**
Crostitini with Smoked Salmon and lemon dill crème fraiche
Crab Cakes with spicy remoulade

Flatbreads

Wild Mushroom, Goat Cheese, rosemary
Crispy Prosciutto with arugula, shaved parmesan, sun-dried tomato chutney
Truffled Harvest with butternut squash, arugula, caramelized onions, fontina cheese, truffle oil
Margarita with Italian Roma Tomatoes and Fresh Mozzarella
Roasted Apple, Gorgonzola Crema, Applewood bacon, caramelized onions, sweet balsamic
Grilled Tenderloin, caramelized onion, parmesan and truffled potato
Duck Confit with fontina cheese, caramelized onions
Taco Grilled Flatbread with ground black angus beef, jalopeno jack cheese, sautéed peppers, onions, olives, sour cream, fresh tomatoes, salsa
Meat lovers with pepperoni, Italian sausage, Bolognese sauce, cheeses and fried pepperoncini

Stationary Hors D'oeuvres

Seafood Station

Shrimp Cocktail with cocktail sauce
Oysters Rockefeller displayed on Rock Salt and Seaweed
Clams Casino
Crab Cakes with Remoulade
Clam Chowder
Littlenecks and Oysters on the half shell

Sushi Bar

Assorted Maki Sushi- California rolls, Cucumber rolls, Spicy tuna rolls, Yellowtail scallion inside out
Fresh Nigiri to include tuna, salmon, and yellowtail
Served with pickled ginger, Tamari and wasabi

Roasted Red Pepper Soup

With Scallion Oil and Buttery Croutons
served in a large silver tureen with mugs in pool room- goes out later
with
Mini Short Rib and Leek Grilled Cheese

Cheese Display

Cheddar, Aged Gouda, Colby, Goat, Brie and Blue Cheese
With Red Grapes, Dried Apricots, Artisan Crackers
Can add Charcuterie-
Prosciutto, Sopressata

Crudite with Green Goddess Dip

Cukes, Carrots, Celery, Peppers, Asparagus, Jicama, Sugar Snaps, Cherry Tomatoes

Moroccan Display

Beet, Walnut and Feta Dip
Hummus
Artichoke Hearts
Pickled Carrots
Marinated Goat Cheese with Red peppercorns, Garlic, EVOO
Grilled Flatbreads and gluten free crackers

Honey Baked Ham

Challah Rolls
Honey Mustard, Herb Mayo

Asian Tapas Station

Iron Plancha holding:
Pan seared chicken dumplings
Vegetarian dumplings
Crispy shrimp shumai
Korean grilled beef skewer with ginger scallion sauce
Chicken yakitori
Grilled cilantro shrimp

With ginger scallion soy sesame dip, chili sauce

Tenderloin of Beef

Brioche Rolls
Smoked Tomato Chutney & Horseradish Whipped Cream
Or
Grilled Argentinian Tenderloin with Chimichurri Sauce
Tiny Rolls to accompany

Skewer Station

Rosemary Chicken Skewers with tomato jam
Goat cheese stuffed Medjool dates wrapped with bacon
Korean grilled beef skewer with ginger scallion sauce
Tomato & Mozzarella Skewer with Pesto drizzle
Lollipop Lamb Chops
Fajita Grilled Veggie Skewer with zucchini, pepper, onion, tomato
Argentinian beef with chimichurri
Mini Chicken Yakitori Kebabs
Grilled Smoked Kielbasa Skewer with German Mustard

Dessert

Warm Cinnamon Sugar Churros- Plain or Bavarian Cream filled- served with Warm
Caramel or Chocolate Dip

Chocolate Bread Pudding with Vanilla Ice Cream and Caramel Rum Bananas

Chocolate-Banana bread pudding with caramel sauce and whipped cream

Warm Caramelized Pear and Ginger Bread Pudding with bourbon sauce (no nuts)

S'mores Station with Reeses Cups, Chocolate Bars, Marshmallows and Graham Crackers

Warm New Orleans beignets with a trio of dipping sauces including caramel, chocolate ganache and raspberry sauce

Chocolate Pots De Crème with whipped cream

Vanilla Panna Cotta with berry or mango sauce

Grilled Pineapple Skewers with mint honey yogurt sauce

Fruit Skewers with Mojito Dip

Beignets with warm Chocolate Dipping Sauce

Dark Chocolate Fondue

Accompanied by

Strawberries, house made marshmallows, mini cheesecakes, angel food cake and coconut macaroons

Chocolate Grand Marnier Truffles

Mini Cheesecake Cannoli's

Chocolate covered Pretzels

Fresh Berries with Crème Anglaise

Strawberry Lemon French mini cupcakes

Red velvet mini cupcake

Cranberry Pistacchio Biscotti – **has nuts**

Chocolate Whoopie Pies

Chocolate, Grand Marnier, and Cookie Dough Truffles

Tropical Fruit Skewers with Mojito dip

Specialty Drink Ideas:

Prosecco, St. Germain and Grapefruit Juice

Cranberry Moscow Mule with vodka, ginger beer, cranberry juice, a rosemary sprig and cranberries for garnish

The Bull Market

½ ounce Amaro Averna

¾ ounce rye
¾ ounce VS Cognac
1 bar spoon ginger liqueur
1 orange twist for garnish
Stir with ice
Pour over ice

Pear Vodka Cocktail

Ingredients

- * 1 ounce Grey Goose Pear
- * 1 ounce sour mix
- * 1 ounce pineapple juice
- * ¾ ounce maple syrup
- * Splash prosecco
- * Garnish: Sugar/cinnamon rim

Preparation

1. Start with Grey Goose Pear in cocktail shaker with ice.
2. Add sour mix, pineapple juice, maple syrup
3. Take a highball glass. Dip in pineapple juice and then cinnamon sugar to rim glass.
4. Pour drink into glass. Top off with Prosecco.

Aperol Spritzer

Aperol
Sparkling Rosé Prosecco
Twist of Orange