

Butler Passed or Stationary



Hot Hors d' Oeuvres

Spicy Deep Fried Tofu French Fries
Coconut-Curry Yogurt Dipping Sauce

Tempura & Sesame Vegetables
Citrus Soy "Ponzu" Sauce

Corn Flake Fried Chicken Wings
Spicy Buffalo Sauce

Smoke Chicken Sate
Strawberry-Barbeque Sauce

Italian Style Fried Mushroom Ravioli
Spicy Tomato Marinara "Abriatta"

Apple Wood Smoked Onion Tartlet
Fresh Mozzarella & Fire Roasted Peppers

Sweet Chili Braised Chicken Quesadilla
Spicy Tomato Sour Cream

Angus Beef Filet Sate
Thai Peanut-Ginger Dipping Sauce

Empress Court Chinese Shrimp Toast
Sweet & Sour Sauce, Hot Mustard

Sun-Dried Tomato & Grilled Spinach Spanikopita
Sage Buttered Phyllo

Rock Cod & Caper Croquette
Fresh Horseradish Cocktail Sauce

Sweet Summer Corn & Lobster Fritters
Lemon-Dill Sour Cream

Traditional Crab Rangoon
Pot Sticker Soy Sauce

Baked Oysters on the Half Shell
Hickory Smoked Hollandaise

Soft Shell Crab Spring Rolls
Fiery Oyster Sauce

Rind Neck Pheasant Stuffed Herb Crepes
Green Apple-Maui Onion Marmalade

Curried Lamb & Eggplant Kabobs
Tomato-Mint Raita

Hand Crafted Lobster Sausage
Dried Cherry Glace
Pan Seared Prosciutto Wrapped Prawns
Fresh Sage, Beurre Blanc

Sun Dried Tomato Crab Cakes
Sweet Basil Aioli

Oven Roasted Baby Lamb Chops
Tomato-Rosemary Ragout

Seared "Hudson Valley" Foie Gras
Strawberry-Black Pepper Compote & Grilled Apple Short Bread

elegant *affair*
C a t e r i n g
Cold Hors d' Oeuvres

Roma Tomato & Garlic Crustini
Fresh Basil, Balsamic Vinaigrette

Stuffed "Indian Style" Curried Eggplant
Spicy Feta Cheese & Mint

"Chips & Salsa"
Baba Ganoush, Cumin Seed Papadom

Savory Herb Pate Chou
Creamy Chicken Salad

Grana Padano Parmesan Cheese Chips
Laura Chennel Goat Cheese, Fire Roasted Peppers

Grilled Portobello Mushrooms & Garlic Crustini
Sweet Chili, Bermuda Onions

Herbed Goat Cheese & Toasted Pistachio Truffles
Red Seedless Grapes

Wild Forest Mushroom Humus
Navajo Fry Bread

Smoked Trout & Lemon Cream
English Cucumber Cups

California Rolls
Wasabi-Cucumber Cream & Soy Sauce

Winter Melon & "Pee King" Duck Proscuitto
Scallion Hoi sin Sauce

Napa Cabernet Lacquered Smoked Salmon
Buttered Toast Points, Horse Radish Sour Cream

Atlantic Salmon & Ahi Poke
Lettuce Wraps

Black Angus Beef Carpaccio Canapés
Red Onion Aioli

Herbed Pate Chou
Crab Salad

Tempura Salmon Sate
Sambal Chili-Lime Cream

Brandied Chicken Liver Pate
On Potato Gaufrette, Snipped Chives

Dim Sum Style Pork Pearl Balls
Sweet & Sour Sauce or Chinese Hot Mustard

Muscovy Duck Rilette
Sage Butter Crudette

"Bacon & Eggs"
Pancetta Focaccia, American Sturgeon Caviar, Horseradish
Crème Fraiche

Gunpowder Tea Smoked Duck
Green Onion Pancake, Spicy Orange Scented Hoi sin Sauce

Fresh "Miagi" Oyster on the Half Shell
Aged Sherry Mignonette or Horseradish Cocktail Sauce

Grilled & Chilled Black Tiger Prawns
Fresh Horseradish Cocktail Sauce

Market Price Items

Imported & Domestic Tins of Caviar
Roasted Shallot & Green Pea Blini's, Crème Fraiche



Trays & Platters

Hand Crafted Vegetable Chips & Fire Roasted Salsa
(Sweet Potato, Carrot, Purple Potatoes, Turnip, Rutabaga)

Fresh Seasonal Vegetable Crudités
Roasted Garlic-Black Pepper Ranch Dip

Sesame Tempura Vegetables
Rice Wine-Soy Vinaigrette

Chilled Fresh Fruit Display (In Season)
choice of Caramel, Chocolate or Yogurt Sauces

Buffalo or Dry Rubbed Chicken Wing
Celery Sticks, Blue Cheese Dressing or Homemade Barbeque

Balsamic Grilled Vegetable Platter

Summer Tomato & Fresh Mozzarella ala Caprese
Aged Balsamic Vinaigrette, Fresh Basil and Shaved Bermuda Onions

Hand Crafted California Rolls
Pickled Ginger, Wasabi and Soy Sauce

Maytag Blue Cheese Stuffed Endive Leaves
Candied Walnuts

Imported & Domestic Cheese Platters
Seedless Red Grapes, Table Water Crackers

Anti-Pasti Platter
House Cured Olives, Pepperoncini, Prosciutto, Pepperoni Marinated Mushrooms
Pickled Vegetables, Dry Cheeses, Roasted Garlic Cloves and Crustini

Chilled Deli and Cold Cuts Platter
Salami, Carved Roast Beef, Mortadella, Smoked Turkey, Cheddar, Jack and Swiss Cheeses

Blue Crab & Prosciutto Hash
Lemon-Thyme Crème Fraiche

Napa Cabernet Lacquered Smoked Norwegian Salmon
Buttered Toast Points and Caper Aioli

Chilled Shellfish & Seafood Display
Prawns, Rock Crab Claws, Calamari, Poached Scallops

Coriander Crusted "Rare Ahi"
"Ponzu" Citrus Soy and Cucumber-Wasabi Cream

Champagne Poached Whole Atlantic Salmon
Pickled Red Onions & Carrots, Sour Cream and lettuce leaves

Market Price Item
Australian Lobster Ceviche
Avocado, Bermuda Onions, Red Peppers, Cilantro and Lime Vinaigrette