

HORS D'OEUVRE – STATIONS

FAMILIAR FAVORITES

Antipasti

Prosciutto, mortadella, salami, fresh mozzarella and provolone
Marinated artichokes, mushrooms, sun-dried tomatoes and kalamata olives
Focaccia and baguette

Baked Brie – 25 guest minimum

Almond-crusted brie, apple, pear, walnut bread and sliced baguette

Cheese

Artisan, domestic and international cheeses, dried fruit, candied walnuts and grapes

Baguette, walnut bread and crackers

Market Vegetables

Carrot, celery, green asparagus, red and yellow pepper crudités, dill-yogurt dipping sauce

Middle Eastern

Hummus, baba ghanoush, pita chips

Nacho, Nacho, Nacho

Tri-colored tortillas, tomato salsa
Shredded chicken breast, slow-cooked black beans, melted cheddar cheese
Tomatoes, red onion, green pepper, jalapenos, cilantro, sour cream

Pasta - chef attendant required

Cheese tortellini and pesto, egg farfalle and alfredo, spinach penne and marinara
Roasted red peppers, forest mushrooms, roasted pine nuts, spinach leaves, sun-dried tomato,
Chopped fresh basil, grated parmesan, crostini
Garlic-infused olive oil

Roasted Vegetables

Green asparagus, portobello mushroom, zucchini, red and yellow peppers, olive oil

Smoked Salmon

Plain and pastrami-cured smoked salmon
Chopped egg, red onion, capers, crème fraiche and cocktail rye

Sushi – 5 pieces total per person, Japanese chef required

Various maki, nigiri and sashimi, soy, wasabi and pickled ginger

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SOMETHING DIFFERENT

Caviar

American caviar selection
Blinis, chopped egg, red onion, chives, lemon and crème fraiche

Charcuterie

Black forest ham, genoa salami and mortadella
Baby swiss, gouda, boursin and brie
Hard rolls, brioche and baguettes
Cornichons, dijon mustard, sweet butter, honey and preserves

ENO Experience – *wine attendant required*

Pairings from our ENO wine director include:
Tasting of three wines, tasting of three cheeses, tasting of specialty chocolates
Sliced baguette, flatbreads, crackers, quince paste and lavender honey
Our wine director can be made available to your group with advance notice, \$450.00 fee

Forest Mushroom - *chef attendant required*

Sautéed oyster, shiitake, portobello and cremini mushrooms
Shallots, fresh thyme and sherry, toasted baguette

Peking Duck - *chef attendant required*

Peking-style duck, moo shu pancakes, scallions and hoisin sauce

Simply Salads – *made to order, chef attendant required*

Cobb: iceberg, romaine, tomato, green onion, bleu cheese, bacon, hard-boiled egg, roasted chicken breast, ham, singapore sling dressing
Greek: romaine hearts, tomatoes, cucumber, red onion, green peppers, kalamata olives, feta cheese, lemon-oregano vinaigrette
Caesar: romaine hearts, parmesan cheese, garlic croutons, roasted chicken breast, roasted tomatoes, creamy caesar dressing

Tea Sandwiches

Smoked salmon, cream cheese and dill on pumpnickel
Watercress, goat cheese and toasted pecans on cinnamon-raisin bread
Chicken salad on white
Cucumber, mint and cream cheese on whole wheat
Turkey and arugula aioli on multi-grain

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GLOBAL PALATES

American

Tomato bisque, grilled cheddar cheese sandwich fingers
Macaroni and cheese
Rueben sandwich miniatures, thousand island dipping sauce
Pretzel dogs, yellow mustard

Greek - *chef attendant required*

Carved rack of lamb, natural jus
Moussaka and flambéed saganaki,
Spinach cigars, warm artichoke dip

Italian - *chef attendant required*

Potato gnocchi, wild mushroom ravioli, whole wheat linguini and angel hair nests
Oyster-mushroom sauce, lobster bisque and spicy creole marinara
Garlic-infused olive oil, roasted red peppers, roasted pine nuts, spinach leaves,
Sun-dried tomato, chopped fresh basil and grated parmesan, garlic crostini
Flatbread cantonese peking duck pizza, mango chutney
Flatbread brazilian pulled pork and black bean pizza, fresh cilantro
Flatbread goat cheese, tomato and basil pizza, olive oil drizzle

Mexican - *chef attendant required*

Grilled chicken and beef fajitas, green onion, red and green peppers
Sun-dried tomato and cilantro tortillas
Guacamole made to order
Sour cream, cheddar, black beans, cilantro rice and tomato salsa

Mediterranean

Roasted vegetables, hummus and baba ghanoush, pita chips
Eggplant and goat cheese
Olive oil, fennel and orange zest marinated olives
Feta cheese
Spinach and phyllo, warm artichoke dip

Pacific Rim

Spicy udon noodle salad, tofu, peanuts and green onion
Shrimp and tofu spring rolls, honey-lime dipping sauce
Coconut crusted shrimp satay, pineapple-chili sauce
Crab cakes, oyster and wasabi tartar, crispy leeks

Spanish

Baked goat cheese, tomato sauce, pesto toast
Serrano ham, manchego cheese, fresh tomato on country bread, olive oil drizzle
Grilled calamari, zesty marinara, lemon wedges
Chicken and chorizo paella
Spanish olives and garlic potato salad

HORS D'OEUVRE – CARVING TABLE

Carving attendant required

Turkey - serves 30

Smoked, boneless breast, cranberry compote and rosemary scones

Ham – serves 75

Maple-glazed, pineapple chutney and buttermilk biscuits

Beef Steamship – serves 150

Roasted steamship round, creamy horseradish, country dijon mustard, silver dollar rolls

Beef Round – serves 75

Roasted inside round, creamy horseradish, country dijon mustard, silver dollar rolls

Beef Tenderloin – serves 25

Roasted beef tenderloin, peppered merlot sauce, silver dollar rolls

Lamb – serves 25

Roasted boneless leg, rosemary-lemon kosher salt crust, garlic aioli, silver dollar rolls

Berkshire Pork Loin – serves 25

Roasted organic, sage marinated pork loin, apple jam, country mushrooms, silver dollar rolls

Prime Rib of Beef – serves 30

Roasted prime rib, horseradish cream, natural jus, silver dollar rolls

Buffalo Strip Loin – serves 30

Roasted strip loin, fig jam, white shallot glaze, silver dollar rolls