



TRAY PASSED APPETIZER MENU 2020

Select any three items
OR Select any six items
Chef's Seasonal appetizer-available upon request

Executive Chef: Jack MacMurray

Garden

Bruschetta: Choice of One
~Fresh mozzarella, basil pesto, roasted tomato
~Ricotta, roasted wild mushroom, balsamic reduction

Risotto Arancini
Peas, fontina, sweet tomato jam

Goat Cheese Tartlet
Rosemary, balsamic caramelized onion

Grilled Flat Bread
Pear, blue cheese, walnuts

Vegan

Five Spice Match Meat Eggroll
With soy ginger dipping sauce

Quinoa Stuffed Mushrooms
With herb infused olive oil

~~✕~~ **Golden Beet & Apple**
With pistachios on potato chip

~~✕~~ **Roasted Ratatouille**
In a zucchini cup

Chicken

Empanada
Grilled chicken, brie, cranberries

Grilled Flat Bread
Jerked chicken, caramelized red peppers, mozzarella & smoked gouda blend

Chicken Taco
Smoked chicken, pineapple mango salsa, pickled red onion, ancho chili sauce

Honey Sriracha Chicken Meatball
Sweet & spicy glaze, sesame seed garnish

Pork

Thai Seared Pork
Mission fig jam, sesame cracker

~~✕~~ **Baked Stuffed New Potato**
Bacon, cheddar, chives, sour cream

Mini Pork Tostada
Pulled pork, Tequila-Lime crema, house made chip

Beef

Grilled Flat Bread
~BBQ smoked brisket with cheddar cheese, caramelized onion and tangy BBQ sauce

Ground Sirloin Mini-burger
Cheddar, chipotle aioli, house baked bun

~~✕~~ **Bourbon Glazed Short Rib**
Polenta cup, bourbon glaze

Seafood

Crab & Corn Fritter
Roasted red pepper sauce

Mini New England Lobster Roll
Tarragon, light mayo, house baked roll

~~✕~~ **Bacon Wrapped BBQ Shrimp**

~~✕~~ **Smoked Missouri Trout Salad**
Fresh tarragon, endive boat

 Denotes Vegetarian
~~✕~~ Denotes Gluten Free





SAVORY STATIONS 2020

1 hour service

Minimum 25 guests

Add on a Uniformed Chef: 125.00 fee/chef

Executive Chef: Jack MacMurray

Chef's Domestic Cheese Board & Market Fresh Vegetables

crackers, crusty bread, crostini, roasted red pepper horseradish dip, nuts, and fruit

Add selection of imported cheeses

Add antipasto

salami, copa, mortadella, marinated vegetables, olives, and spicy grain mustard

House Made Dips— choose three

Served Hot:

Artichoke & spinach, buffalo chicken, blue crab, queso blanco, or Philly cheesesteak

Served Chilled:

seasonal hummus, seven layer bean dip, smoked seafood, or chipotle chicken

served with pita, tortilla chips, and sliced baguette

House Made Savory Crepes- choose three

Vegetarian: asparagus, squash, red onion, garlic, white wine, and hollandaise

Seafood: shrimp, scallops, shallots, and a basil cream sauce

Chicken Provencal: tomato, artichoke hearts, olives, garlic, and onions

Beef Burgundy: mushrooms, garlic, and onion

served with Chef's Seasonal Salad

Slider Bar

hand-packed sirloin, turkey and black bean patties

house baked buns with Tillamook cheddar, Swiss, apple-wood smoked bacon, lettuce, tomato, and onion

served with choice of two: coleslaw, potato chips, or truffle oil potato salad

**Add mac n' cheese or Chef's seasonal salad for additional price*

Gyro Station-choose two

Traditional, Braised Chicken, Falaffel, or Shrimp

Served with warm pita, shredded lettuce, diced tomatoes, sliced cucumbers, red onions, tzatziki sauce, and feta

Choice of two sides: Hummus, Baba Ghanoush, or Greek Salad

**Add a 3rd protein and Baklava for additional price*

Gourmet Slider Bar

Maryland blue crab cake- lemon aioli/house made bun

Grilled duck burger- fig ketchup/ciabatta

Beef sirloin- Tillamook cheddar/pretzel bun

served with house-made potato chips and chilled, grilled & marinated vegetables

**Can sub Black Bean burger for any of the other proteins*

**Add mac n' cheese or Chef's seasonal salad for additional price*

Seafood Raw Bar

Market Priced per dozen/pound

shucked oysters, chilled shrimp, smoked mussels, chilled crab claws, smoked trout & salmon

served with warm garlic butter, cocktail sauce, mignonette, capers, red onions, and chopped eggs

Not Your Traditional Grilled Cheese- choose three

The Classic – mozzarella, white cheddar, and American on country bread

Turkey- brie and cranberry chutney on honey-wheat

Bacon- avocado and fontina on sourdough

Marinated Portobello- tomato, spinach, and smoked Gouda on country bread

Corned Beef- cheddar and Guinness caramelized onions on pumpkinseed

served with potato chips

**Add soup, mac n' cheese, or Chef's seasonal salad for additional price*

Street Taco Bar- choose three

Pork Carnitas: roasted pork shoulder & belly, Caribbean papaya slaw, and salsa roja

Carne Asada: marinated flank steak, sliced radish, grilled onions, and chimichurri

Tequila Lime Shrimp: grilled & marinated shrimp, pineapple salsa, and spicy mango salsa

Roasted Sweet Potato: poblanos, apple-kale slaw, and chili-orange sauce

served with street corn, rice, fried tortilla chips, soft flour & corn tortillas, cilantro sour cream, shredded cabbage, and queso fresco





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Carving Station- choose one
Served with house-made focaccia

TIER 1:

Pick One

Turkey Breast with cranberry aioli
Country Ham with creamy Dijon sauce
Roast Pork Loin with stone-fruit chutney

TIER 2:

New York Strip with Au Jus and horseradish cream sauce

TIER 3:

Pick One

Prime Rib of Beef with creamy Dijon and horseradish cream sauce
BBQ Dry Rubbed Whole Salmon Filet with lemon aioli
*Add one additional protein for additional price

Add On A Carved Vegetable Display

Marinated and Grilled whole vegetables on sword skewers

Mashed Potato Bar

Buttery Yukon Gold Potato Mash & Roasted Garlic-Herb Russet Potato Mash

served with assorted toppings:

grated cheese, crispy bacon, sour cream, scallions, sautéed mushrooms,
grilled, chopped asparagus, sea salt, and cracked pepper,
bourbon glazed short ribs, diced chicken cordon bleu

Soup, Salad, & Spreads

choose any three from soup and salad

Salads

Seasonal, Arugula with Orange Blossom, Spinach with Cherry Vinaigrette,
or Mixed Greens with Sherry Vinaigrette

Soups

Roasted Red Pepper with Quinoa, Seafood Chowder, Potato Leek,
Asparagus Cream, Butternut Squash, or Tomato-Basil with Feta

Inclusive of assorted breads & spreads

Breads: house-made focaccia, French baguettes, and whole wheat rolls

Spreads: infused olive oils, fig butter, honey butter, grated cheese,
and roasted red pepper tapenade

Mac n' Cheese- choose three

The Original – elbow macaroni and sharp cheddar

Lobster- fusilli, gruyere, panko, and scallions

Bacon- bow tie pasta and sharp cheddar

Buffalo Chicken- elbow macaroni, cheddar cheese, and blue cheese

Truffle- fusilli and white cheddar

served with assorted toppings: bacon, shredded cheddar cheese, grilled chicken,
braised short ribs, scallions, mushrooms, and grilled chopped asparagus

*Add on a Chef's seasonal salad for additional price

Oven Baked Pastas- choose two

Stuffed Cannelloni: chicken, spinach, artichoke, ricotta, and tomato-vodka cream sauce

Three Meat Lasagna: ground beef, chorizo, veal, ricotta, mozzarella, and tomato-basil sauce

Fettuccini Alfredo: Romano, parmesan, garlic, and cream

Vegetable Lasagna: zucchini, spinach, squash, wild mushrooms, ricotta, mozzarella, and parmesan

served with Chef's seasonal salad and house-made garlic bread

* Add an additional pasta for additional price

Barbeque- choose two

Texas style dry-rubbed beef brisket, BBQ ribs, Kansas City style pulled pork, or North Carolina BBQ chicken

served with cheddar-jalapeno cornbread, baked beans, and potato salad

*Add baked mac n' cheese or Chef's seasonal salad for additional price

* Add an additional meat for additional price

The True Southerner

Classic Cheddar Grits with sliced andouille sausage, garlic shrimp, fried chicken bites, bacon, caramelized onions, sautéed greens, oven roasted tomatoes, grated cheddar cheese, and smoked gruyere

served with Chef's seasonal salad, traditional cornbread, and assorted butters





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**If host wishes to bring in an outside dessert, a cake cutting/dessert handling fee will be applied*

Dessert Crepes – choose three

Nutella with a dark chocolate drizzle

Brandy Peach with cream cheese

Maple Cream Cheese with glazed banana

Strawberry and pistachio

Continental Bite-Sized Cheesecakes- choose three

New York (the original)

Hershey's Chocolate Turtle

Key Lime & Coconut

Chicago Bailey's Irish Cream

Moulin White Chocolate with Raspberry

Malibu Coconut with Passion Fruit Glaze

New Orleans Praline

Hawaiian Vanilla & Coffee Bean Swirl

S'Mores Station

House-made marshmallows, graham crackers, caramel, and Nutella

Assorted Chocolate Barks:

Dark Chocolate & Sea Salt

Milk Chocolate with Peanut Butter Swirl

White Chocolate with Lime Zest & Toasted Coconut

'We All Scream for Ice Cream'

House-made chocolate, vanilla bean, and seasonal ice creams

served with waffle cones, seasonal berries, sliced banana, toasted coconut, chocolate chips, crushed Oreos, M&Ms, crushed Butterfinger, sprinkles, caramel and fudge sauce

House-Made Hand Pies

Apple & Cinnamon

Peach & Grand Marnier

Mixed Berry

Seasonal Sweet Escape

Warm baked cookies, over-sized double chocolate brownies, and Wendy's family gooey butter cake

Triple Decadent Fondue

Fondues: Milk Chocolate, Dark Chocolate, & Caramel

Enhancements: brownies, fresh fruit, angel food cake, rice krispie treats, pretzels, marshmallows, and crispy bacon

Southern Comfort

Warm Bread Pudding with crème anglais

Fresh Fruit Cobbler

Banana Pudding

*Add vanilla and seasonal ice cream to station for additional price

Build Your Own Cannoli Station

Chocolate and vanilla cannoli shells

Fillings: Traditional, Chocolate Chip, and Dark Cherry Marsala

Toppings: Sprinkles, Chopped Pistachios, Mini Chocolate Chips, Chopped Hazelnuts, Crushed Oreos, Chocolate Sauce

Served with assorted Italian Wedding Cookies

* Add Root Beer and Cream Soda for additional price

