



## ADDITIONAL PRESENTATIONS

*add any of the following to any event menu plated or buffet style*

### Artisanal Cheese & Fruit Display

assorted crackers

\$225.00

(for groups up to 30)

### Seasonal Roasted and Raw Vegetables

assorted dipping sauces

\$125.00

(for groups up to 30)

### Roast Sliced Beef Tenderloin

assorted dipping sauces

\$13.00 per person

### Chilled Seafood Display

chilled shrimp, snow crab claws,  
lemon wedges, cocktail sauce, remoulade

\$13.00 per person

### Smoked Salmon Display

potato pancakes, blinis, capers, red onion, crème fraîche

\$9.00 per person

### Salads

Choose one • \$3.00 per person

Caesar salad  
romaine greens, parmesan crisp

Spiced pecan and goat cheese  
mixed greens, cider vinaigrette

Arugula and heirloom tomato  
arugula greens, mozzarella, olive oil, balsamic

Mixed green  
mixed greens, cucumbers, tomatoes, balsamic  
vinaigrette

## Sliders

Choose one • \$5.00 per person • Sliders can be stationed or passed

Bacon cheddar burger - caramelized onion

Roast pork and brie - cranberry balsamic relish

Chicken confit & gruyere - peperade sauce

Prime rib cheesesteak - caramelized onion  
and pickle

Short rib and portabella - merlot sauce

## Hors d'oeuvres

Choose seven • \$25.00 per person • Hors d'oeuvres can be stationed or passed

Petite Crab Cakes  
old bay oil

Tempura Brie  
red wine caramel sauce

Crispy Potato Wrapped Shrimp  
yuzu marmalade

Chorizo in Puff Pastry  
tomato jam

Steak Tartare on Crostini  
olive oil, dijon, sriracha

Crispy Sesame Chicken Dumplings  
soy yuzu sauce

Steamed Truffled Potato Dumplings  
pineapple miso

Tempura Shrimp  
sweet chili sesame sauce

Lobster Spring Roll  
red pepper gastrique

Smoked Salmon on Potato Pancakes  
crème fraiche

Peking Duck & Shiitake Spring Rolls  
hoisin scallion

Grilled Flatbread  
chorizo, fig, cheese curds

Crab & Mango Spring Rolls  
coconut curry remoulade

Tempura Snow Crab Claw  
lemon-chive remoulade

Bacon Wrapped Sea Scallops  
truffle red wine sauce

Lobster Ragout  
leeks, wild mushrooms

Bacon Wrapped Short Ribs  
roasted tomato, merlot sauce

Tuna Tartare Crostini  
pico de gallo, ginger lime vinaigrette

## Petite Desserts

Choose four • \$7.00 per person

chocolate grand marnier  
mousse torte

tiramisu

lemon curd spring rolls

beignets with caramel sauce

rice pudding dumplings

cheesecake

crème brûlée

fresh berries

chocolate ganache torte

*Prices do not include tax or gratuity which will be added.*