



**Passed Hors D'Oeuvres**  
*offered on artisan glass platters*

**Cold**

**Scallop Mousse**, cucumber gel, salmon roe, honeydew "caviar"

**Irish Smoked Salmon Tartare**, brown butter crème fraiche, pickled onion, toasted brioche

**Hamachi Crudo**, yuzu lemon, shiso leaf, ponzu gel, black lime

**Big Eye Tuna Poke**, avocado, soy, chili crème, volcanic salt

**Seared Scallop and Grilled Shrimp Poke**, citrus aioli, cilantro & tomato, sundried tomato crème wonton crisp cup

**Salmon Tampico Poke**, wild Atlantic salmon, ponzu, diced avocado & cucumber, jalapeno cilantro crème, wonton crisp cup

**Artisan Deviled Egg**, black caviar, dried cayenne

**Duck Mousse Pate**, mission fig, juniper berries

**Asparagus and Goat Cheese Terrine**, ciabatta croustade

**Serrano Ham Wrapped Figs**, mascarpone, pine nuts

**Belgian Endive Petal**, blue cheese and walnuts or curry chicken

**American Paddlefish Caviar**, crème fraiche, lemon zest, buckwheat blini

**Crostini**, smoked feta olive, pecorino green pea, caprese, vegan eggless

**Japanese Maki Rolls**, spicy tuna roll, jalapeno yellow tail, avocado, asparagus, cucumber

**Glazed Black Forest Ham**, tangerine glaze, jalapeno muffin

**Grilled Zucchini Napoleon**, cream feta, charred red pepper

**Florida Sweet Shrimp**, smoked tomato gastrique, anchovy "salt", ruby radish

**Quinoa Bite**, wonton cup, quinoa with dried fruit and pickled blueberries, micro chopped green, start cherry vinaigrette

**Mango and Fresh Herb Salad Summer Roll**, ripe mango matchsticks, strips of red and yellow peppers, snow pea, pickled carrot threads, fresh mint, fresh cilantro, rice wine honey chili vinaigrette dip, *available also in a Bibb lettuce wrap served in a bamboo boat*



**Fresh Fig and Goat Cheese Croustade**, bourbon apple puree

**Two-Bite Maine Lobster and Shrimp Roll**, horseradish root, lemon mayonnaise, celery stalks and leaves,  
*available at market value*

**Carpaccio-Wrapped Lemon-Poached Asparagus**, parmesan dust, Celtic Sea salt

**Housemade Smoked Trout Salad**, black bread round, spicy lemon dill cream

**Oaxacan Ceviche**, avocado, pickled onion, jalapeno lime crème, tortilla cup

**Calvados Goat Cheese Stuffed Dates**, crispy bacon, red pepper coulis

**Tandoori Shrimp**, coriander yogurt, snipped chive

**Caprese Skewer**, bufala mozzarella, Campari tomato, sweet basil, balsamic drizzle

**Watermelon Skewer**, feta, sweet basil, balsamic drizzle

**Negimaki**, teriyaki sauce, scallion

**Belgian Endive Petal or Crostini:**

Smoked feta, olive, pecorino green pea  
Caprese, bufala mozzarella, sweet basil leaf  
Vegan eggless salad, micro arugula  
Roasted cauliflower, lemon, FCP olive oil  
Edamame, caramelized onion, miso, black and white sesame seeds  
Ricotta, pickled ramps, pancetta  
Blue cheese, walnuts, raw honey drizzle  
Goat cheese, red and yellow beets  
Blue crab slaw, crisp green apple threads  
Warm spinach dip, water chestnut slice  
Roasted red pepper, feta, kalamata olive garnish  
Roasted broccoli, cheddar puree, broccoli frond  
Caramelized shallot, onion cream  
Spanish gazpacho, goat cheese puree, three pepper relish  
Chunky goat cheese guacamole, lime, cilantro, corn tortilla strip  
Country ham salad, cornichon  
Smoked Salmon mousse, lemon whip, arugula  
Asian Chicken Salad  
Dill Shrimp Salad

**Artisan Flatbread:**

Apricot, ripe brie, almond chip  
Anjou pear, caramelized onion, cashel blue  
Squash, oven dried tomatoes, rosemary, parmesan, arugula  
Shrimp, artichoke, roasted red pepper, mozzarella  
Prosciutto, asparagus, garlic cream, shaved parmesan  
Roasted fennel, shredded short rib, oven roasted tomato



Caprese, rustic tomato sauce, fresh mozzarella, basil  
harissa and tomato sauce, goat cheese, chorizo, date

**Artisan Deviled Egg:**

Black caviar, dried cayenne  
Ham, peppers, cilantro, queso fresco, salsa verde  
Crab, asparagus, béarnaise sauce  
Feta, Kalamata olive, tzatziki sauce  
Sundried tomato, goat cheese, basil, roasted tomato  
Traditional, smoked paprika, parsley  
Nicoisse deviled egg filling

**Warm**

**Duck and Foie Gras Gyoza**, ruby port soy glaze

**Braised Duck Spring Roll**, painted cabbage, honey-rice wine

**Five Spice Pulled Pork Spring Roll**, honey rice wine reduction

**Truffle Grilled Cheese**, fontina cheese, chive fronds

**Korean Lao Panini**, grilled chicken, carrot thread, watercress, lao chili sauce

**Autumn Panini**, smoked turkey, honeycrisp apple, uncured bacon, dijon

**Arancini**, spicy sausage, asiago cheese, smoky tomato caponata

**Mango Bison Slider**, radish, mint, scallion

**Black Angus Slider**, double cheese, grilled onion, pickle

**Charcoal Pork Shoulder**, spoon bread, slaw pickle, grilled peach

**Seared Foie Gras**, spicy peach toast, black currants

**Thai Coconut Shrimp**, spicy ginger coconut dipping sauce

**Blackened Grouper Taco**, miniature shell, avocado, lime, cilantro salsa

**Maryland Crab Cake**, saffron, lemon, chilies

**Spanakopita**, cucumber tzatziki sauce

**Blackened Shrimp**, chili lime aioli

**Five Spice Rib**, star anise, aromatics

**Vegan Potstickers**, tamari paint, scallion



**Pink Pepper Seared Beef Tenderloin**, caramelized peppers, potato crisp, horseradish cream

**Moroccan Salmon**, fennel crust, citrus dipping sauce

**Blackened Seared Rare Tuna**, wasabi crème fraiche, pickled ginger, risotto cake

**New Zealand Baby Lamb Chops**, pistachio crust, pomegranate fig relish, *available for market value*

**Mexican Beef Sopas**, slow braised red oxacan mole brisket, mesa corn boats, chipotle crème

**Fanned Duck Breast**, currant jam, raisin pumpernickel

**Fried Green Tomato Soup Shooter**, spicy remoulade, cornmeal crumble

**Potato Bliss**, grilled meatloaf, english mushy pea, garlicky ketchup

**Elk Tenderloin**, crimson peppers, blue potato guafrette

**Venetian Cicchetti**, bay scallop, pangrattato, first cold press Picual olive oil, lemon emulsion

**Parisian Gnocchi**, lacquered beef cheek, scallion rings, chili threads

**Home Fries**, polenta, green goddess lava salt

**Fry Bread**, crab, celery root slaw, tart apple

**Grilled Beet Slider**, poached and grilled red beets, golden beet, red onion, green goddess

**Buffalo Chicken "Nudi"**, panko crust, blue cheese center, celery spear, buffalo sauce

**Pumpkin Fritter**, apricot jam, ripe St. Andrea, sesame bacon "candy"

**Parma Mac and Cheese**, frico cup, scallion rings

**Braised Short Rib**, Parisian gnocchi, arugula creme

**Roasted Acorn and Butternut Squash "Ribs"**, Chinese five spice rub, apple bourbon sauce

**Grilled Lamb Loin**, potato scallion pancake, minted Greek yogurt

**Mini Slow Braised Beef Pot Roast**, potato bliss "cup", orange and purple carrots, zesty chili sauce

**Roasted Acorn and Butternut Squash "Ribs"**, Chinese five spice rub, apple bourbon sauce

**Fragrant Thai Chili Chicken Skewer**, pickled slaw wrap

**Lao Chicken Skewer**, carrot thread, watercress, lao chili sauce

**Grilled Florida Sweet Shrimp**, smoked tomato gastrique, anchovy "salt", ruby radish



**Blue Crab Egg Roll**, smoked gouda, spaghetti squash, red pepper, mornay sauce

**Blue Crab and Blackened Shrimp Cajun Egg Roll**, Cajun remoulade

**Roman Gnocchi**, braised short rib, Barolo demi

**Spicy Chicken Empanada**, avocado salsa verde crème

**Thai Coconut Eggplant**, spicy ginger coconut dipping sauce

**Tandoori Baby Potatoes**, herbed yogurt

**Empanadilla**, chicken or cheese, tri-colored sautéed peppers, tomatoes, zesty cilantro cream

**Aquavit Meatball**, veal meatball, mushroom gravy, cucumber quick pickle, lingonberry

**Park Avenue Grilled Cheese**, pepper jack cheese, arugula, mango chutney

**Wrapped Spanish Dates**, crispy Applewood bacon, roasted red pepper crème

**Andalucian Gazpacho**, Zima tomato, cucumber, tricolor sweet pepper

**Queso de Cabra**, crostini, zesty tomato sauce

**Croquettes con Jamón**, manchego crème

**Grilled Crostini**, roasted fennel, white bean, FCP olive oil, lemon tapenade

**Argentinian Tenderloin & Chorizo Slider**, cilantro lime chimichurri, soft baked roll

**Tenderloin Slider**, whipped cashel blue, port caramelized onions