



# GOURMET CHEF AT YOUR TABLE

## Allergies & Dietary Restrictions

We try to accommodate all allergies and dietary restrictions  
Please advise when selecting menu options

### Hors D'oeuvres - Savory

#### **SPICY MARINATED SHRIMP**

Cucumber Bowls with Marinated Shrimp, Sauce Remoulade and Fresh Dill

#### **BRUSCHETTA WITH FETA**

Slow Roasted Tomato, Kalamata Olives, and Feta Cheese

#### **CRISPY ARANCINI BALLS**

Double Smoked Bacon, Mozzarella, and Cheddar, with Spicy Marinara

#### **ENDIVE BOATS**

Apple, Stilton Cheese & Hazelnut Salad in an Endive Leaf

#### **SMOKED SALMON**

Smoked Salmon, Whipped Herbed Cream Cheese, Red Onion, Crispy Capers, in a Mini Black and White Sesame Seed Tart Shell

#### **BUTTERNUT SQUASH TARTS**

Pureed Butternut Squash, Sweet Potato, Carrot and Onion in a Phyllo Cup with Toasted Hazelnuts and Balsamic Reduction

#### **WARM HALLOUMI CHEESE POPS**

Sesame Coated Halloumi Cheese Drizzled with Honey

#### **BLINI WITH GREEN GODDESS HUMMUS**

Smooth Herbed House-made Hummus Served on a Tiny Fried Pancake

#### **KOREAN BBQ STEAK SHOTS**

Marinated Flank Steak, Coated with Sweet, Spicy, Salty Glaze in a Shot Glass



# GOURMET CHEF AT YOUR TABLE

## **WARM MAC & CHEESE POPS**

Panko Crusted Mac and Cheese Pops with Bacon Jam

## **MUSHROOM TOASTS**

Sautéed Wild Mushrooms, Roasted Garlic, Balsamic Glaze and Parmigiano Reggiano atop Crisp Crostini

## **OLIVE TAPENADE**

Olive, Capers, Lemon, and Garlic Spread atop a Crostini with Lemon Mascarpone

## **SHRIMP BISQUE SHOTS**

Smooth, Rich Shrimp Stock with Herbed Cream and Chive Oil

## **PANISSE FRITTER**

Crispy Fried Fritter Topped with Smoked Sour Cream and Pickled Shallots

## **WILD MUSHROOM & LEEK TART**

Portobello, Shiitake, Oyster, Cremini, Leeks, Roasted Garlic, Cashew Cream, Balsamic Glaze in a Chia Seed Tartlet

## **SHRIMP COCKTAIL**

Poached Shrimp with a Spicy Cocktail Sauce

## **PORK TACOS**

Tender Pulled Pork Topped with Crispy Asian Slaw, Lime, Cilantro and Siracha Mayo

## **MINI-BURGER SLIDERS**

Caramelized French Onion, Gruyere Cheese & Smokey BBQ sauce

## **FRIED CHICKEN & WAFFLES**

Seasoned Marinated Breaded Chicken Pieces atop Crisp Waffle, Drizzled with Spicy Sriracha Honey



# GOURMET CHEF AT YOUR TABLE

## **Hors D'oeuvres - Sweet**

### **WHITE CHOCOLATE HAZELNUT TARTLET**

White Chocolate, Chantilly Cream, Chocolate Toasted Hazelnuts in a Phyllo Tart Shell

### **CHOCOLATE SILK SHOTS**

Smooth Chocolate Mousse, Macerated Strawberries and Chantilly Cream

### **LEMON CHEESECAKE SHOTS**

Lemon Velvet Cheesecake Topped with Chantilly Cream and Blueberry Compote

### **DECADENT CHOCOLATE CAKE BITES**

Flourless Chocolate Cake, Chocolate Ganache, Chantilly Cream, Macerated Strawberries

### **TIRAMISU SHOTS**

Dipped Ladyfingers, House Whipped Mascarpone Cheese, Dusted with Cocoa

### **LEMON ALMOND CAKE BITES**

Layered Flourless Cake, Lemon Curd Frosting, Toasted Almonds, Raspberry Sorbet

### **BAKED ALASKA SHOTS**

House-Made Raspberry Sorbet, Vanilla Bean Ice Cream, Torched Meringue. Served in a shot glass

## **Additional Charge Per Guest**

### **CHARCUTERIE BOARDS**

Assortment of Mild and Sharp Cheeses, Spicy and Mild Cured Meats, Olives, Fruits, Crackers and Crostini's

## **Coffee & Tea Service**

### **REGULAR OR DECAFFEINATED**

Served with Cream, Milk, Sugar, and Sweetener