

august.

catering+events

SAMPLE HORS D'OEUVRES - WARM

Juicy beef sliders with aged cheddar, dill pickles, caramelized red onion on potato roll

Steak frites cones – strip steak & shoestring fries with garlic mayo

Bacon-wrapped dates stuffed with gorgonzola, with maple brittle, smoked salt

Korean-style pulled pork sliders with crunchy sesame slaw on brioche bun

Black pepper & leek country biscuits with slab bacon, oven-roasted tomato, crispy kale

Buttermilk fried chicken on honey-jalapeno cornbread, with sweet pickles, peach jam

Turkey & sage meatballs with cranberry compote

3-chile marinated fish tacos with pineapple-jicama pico de gallo, lime crema, fresh cilantro

Crispy polenta cakes with shiitake mushrooms, parmigiano

Roasted tomato & carrot soup shooters w/ fontina grilled cheese

Crispy triple-decker grilled cheese with homemade apple butter

SAMPLE HORS D'OEUVRES - COLD

Broccoli rabe & burrata crostini with meyer lemon, garlic

Butternut squash crostini with ricotta, fried sage leaf

New England mini lobster roll

Peruvian tuna “sashimi” with orange & lime, red onion, pickled chile peppers, sweet potato chips

Buckwheat & potato blini with lox, lemon crème fraiche, pickled onion, paddlefish roe