

august.

catering+events

SAMPLE HORS D'OEUVRES - WARM

Juicy beef sliders with Vermont 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
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
Spiced potato & pea samosas

SAMPLE HORS D'OEUVRES – COLD

Broccoli rabe & burrata crostini with meyer lemon, garlic
Butternut squash crostini with ricotta, fried sage leaf
Heirloom tomato & melon gazpacho with malt vinegar caviar, compressed cucumber
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 shallot, caviar
Grilled shrimp with citrus-rosemary marinade