COCKTAIL RECEPTION - ONE HOUR

Passed Hors D’ Oeuvres
Pick 4 (two cold, two hot) $22/pp
Pick 6 (three cold, three hot) $29/pp
$10/pp per extra hour

Cold
Cocktail Shrimp Shooter, Harissa Infused Cocktail Sauce
Water Chestnut, Jalapeno and Cucumber Ceviche on Plantain Crisp
Duck Rielletes with Lingonberry Jam on Brioche
Confit Sweet 100 Tomato with Herb Goat Cheese Mousse in Waffle Cup
Grilled Tofu, Fresh Shiso, Edamame Tartare and Orange Caramel in Black Sesame Cone
Foie Gras Terrine on Brioche Toast, Quince Chutney, Smoked Salt
Smoked Salmon Tartare with Dill Crème Fraiche in Black Sesame
Charred Spring Onion and Burrata on Brioche, 25yr Balsamic
Seared Tuna, Seaweed Salad, Sriracha Aioli in Wonton Cup
Beef Carpaccio, Arugula Pesto, Parmesan Cloud on Pain de Mie
Saffron Poached Pear, Blue Cheese Mousse, Sourdough Toast
Thai Style Shredded Confit Duck on Toasted Brioche
Artichoke and Black Truffle Chicken in Phyllo Cup
Caramelized Cauliflower, Golden Raisins, Capers and Pine Nuts in wonton cup
Golden Beet and Blue Cheese Mousse on Crostini
Sundried Tomato Hand Dipped Ricotta in Mini Sesame Cone

Hot
Grilled Shrimp, Malaysian Chili Jam
Cornflake Crusted Jumbo Lump Crab Cake, Espelette Aioli
Lemongrass Chicken Pot Stickers with Soy Dipping Sauce
Miniature Spring Roll, Soy Caramel
Chicken Samosa, Mint Chutney
Bacon Wrapped Dates Stuffed with Manchego, Balsamic Glaze
Moroccan Spiced Mini Meatball with Mint Cream
Lamb Loin on Savory Sable with Mint Chutney
Pork Belly and Pineapple Lollipop, Pomegranate Molasses Glaze
Preserved Lemon and Thyme Risotto Croquante, Truffle Aioli
Roasted Tofu Lollipop with Kale Pesto
Brie, Raspberry and Toasted Almond Phyllo Star
Kalamata Olive and Goat Cheese Tart
Mini French Onion Soup in Brioche
## COCKTAIL RECEPTION - ONE HOUR

### Stations

$4/pp per extra hour

#### Displayed Stations

**Artisan Domestic Cheese Board: $7.75pp**
Old Chatham Sheep Company “Hudson Flower” (NY), Bayley Hazen Blue (MA), Beecher’s Flagship Reserve Truckle Clothbound Cheddar (NY), Cato Corner “Hooligan” (CT), Nettle Meadow Mini Kunik (NY), Water Crackers, Native Honey, Dried Fruit, and Nuts

**Domestic Cheese Platter $4.75/pp**
Sartori Bellavitano (WI), Grafton 2 Yr Cheddar (VT), Beecher’s Creamery Marco Polo Peppercorn Jack (NY), Montchevre Mini Boucheron (WI), and Point Reyes Bay Blue (CA), Water crackers, Native Honey, Dried Fruit, and Nuts

**Carrots and Cauliflower $6/pp**
Roasted Tri-Color Carrots and Cauliflower, Piquillo Pepper, Hummus and Blue Cheese Dips

**Spring Vegetable Crudité $4.50/pp**
Petite Broccoli Florets, Asparagus, Fennel, Portobello Mushroom, Roasted Peppers, Balsamic Onions, and Cauliflower Dill Crème Fraiche Dip

**New Haven Antipasti $6.50/pp**
Finoccionda and Mild Chorizo, Sartori Bellavitano Cheese, Roasted Artichoke Hearts, Cured Olives, and Herb Marinated Cremini Mushrooms

**Middle Eastern Mezze $8.50/pp**
Grilled Pita, Pita Chips, Preserved Lemon Hummus, Baba Ghanoush, Roasted Red Peppers, Cured & Brined Olives and Greek Yogurt Cucumber Tzaziki Dip with Fresh Dill

**Deviled Eggs $4.50/pp**
Lump Crab, Wasabi, & Classic with Smoked Paprika

**Bakeshop Display $12/pp (Select 5)**
Brownie Bites, French Macarons, Mini Cupcakes, Fruit Tarts, Ganache Tarts, Fluffernutter Pies, Pecan Diamonds, Chocolate Dipped Shortbread Cookies, and Mini Oatmeal Cream Pie

**Artisanal Local and Regional Charcuterie $7.50/pp**
Bella Bella Duck Pastrami (West Haven CT), New England Charcuterie Company Beef Bresola, Pork Finocchiona, Chorizo, and Coppa (Boston MA) with Cornichons, Mustards and Sliced Baguette

**Sliced Seasonal Spring Fruit $4.75/pp**

#### Interactive Chef Stations

**American Regional Sliders $9/pp**
Grass Fed Beef with Chipotle Aioli, Local Cheddar and Sweet Onion Jam, Maple-Dijon-Brown Sugar Pulled Pork with Pickled Red Cabbage, Grilled Veggie Burger with Avocado and Chipotle

**Dim Sum Bar $8/pp**
Fire Roasted Whole Edamame, Chicken and Lemon Grass Pot Sticker, Shrimp Shumi, Edamame Dumpling, and Spring Rolls accompanied by Soy Sauce, Yuzu Wasabi, and Ginger Sauce

**Shrimp and Grits $8/pp**
Sautéed Jumbo Shrimp, Creamy Cheese Grits and Andouille Sausage and Sautéed Pepper Garnish

**Pasta Station $12/pp**
Shrimp Fra Diavola with Penne, Farfalle Pasta with Smoked Tomato and Herb Cream Sauce, Orecchiette with Thyme Sausage Ragout

**Carving Stations (pick two) $12/pp**
Roasted Spring Vegetables (Carrots, Fennel, Daikon Radish)
Pepper Crusted NY Strip Loin with Chermoula
Banana Leaf Wrapped Organic Salmon with Pineapple Rice Salad
12-Hour Smoked Brisket with Creamy Caraway Cole Slaw and Brioche Rolls

Pricing does not include labor, rentals, or venue fees