

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: \$7.75/pp

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

Finocchiona 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