

Wedding Hors d'Oeuvres



Fall - Winter 2014

Passed Hors D' Oeuvres

Seafood

- Maryland Crab Cake
With Fresh Sauce, Lemon Zest and Caper Cream
- Smoked Salmon Napoleon
With Chive Crème Fraiche
- Shrimp Cocktail Shots
With Lemon and Cocktail Sauce
- Classic Clams Casino
Served on a Half Shell
- Purple Beet Rosti
With Smoked Trout Salad, Horseradish Crème Fraiche and Crispy Capers
- Seared Ahi Tuna Taco
With Avocado Puree and Sesame Emulsion
- Serrano Ham Wrapped Diver Scallops
With Grain Mustard Aioli

Beef, Lamb & Pork

- Philly Cheesesteak Dumplings
With Sriracha Ketchup
- Cumin Scented Lamb Meatballs
With Spicy Cucumber Slaw and Micro Arugula
- Beef Pigs in a Blanket
With Whole Grain Mustard Sauce
- Pork or Beef Dumplings
- Angus Beef Sliders
With Tomme Cheese and Lamaze Sauce
- Vietnamese Meatballs
With Exotic Mushroom Dashi
- Spiced Lamb Loin
With Smoked Hazelnut Crackers and Mushroom Caviar

Chicken, Turkey and Duck

- Blackened Chicken Tostada
With Avocado and Black Bean Salsa
- Chicken and Vegetable Summer Rolls
With Sweet Chile Sauce
- Ginger-Soy Marinated Chicken and Mushroom Crepe
With Snow Pea Sprouts and Szechuan Pepper Sauce
- Thai Chicken Satay Skewers
- Grilled Buffalo Chicken Wings
With Celery Slaw and Bleu Cheese Sauce
- Smoked Turkey Burger Sliders on Mini Rosemary Muffins
With a Cranberry-Peach Sauce
- Chicken Quesadilla
With Avocado Chipotle Cream

Vegetarian

- Brie and Anjou Pear Tartlet
With Fig Preserve Crema
- Crispy Scallion Tater Tots
With Black Truffle Aioli
- Grilled Tofu Vegetable Roll
With Spicy Peanut and Hoisin Sauce
- Mini Potato Latkes
With Homemade Apple Sauce and Robiola Cheese
- Roasted Beet and Heb Goat Cheese Napoleon
- Spinach and Artichoke Arancini
With Fontina Cheese and Gremolata Aioli
- Steamed Porcini and Potato Dumplings
With Horseradish and Carrot Ketchup
- Bruschetta on Italian Toast Crostini