



## Butler Passed Appetizers (25 piece minimum)

### Hot Options

Butternut Squash Doughnuts (v)  
*sage crème fraiche*  
\$2 per piece

Mushroom Profiteroles (v)  
\$2 per piece

Bacon Wrapped Apple  
*blue cheese mousse*  
\$4 per piece

Beef Wellington  
\$4 per piece

Crab Hush Puppies  
\$4 per piece

Coney Island Style Mini Duck Hotdog  
*apricot jam*  
\$4 per piece

Cheese Steak Spring Rolls  
\$4 per piece

Chicken Fried Oysters  
*leek fondue*  
\$4 per piece

Seasonal Vegetable Cigars (v)  
\$2 per piece

Fried Artichoke (v)  
*dill crème fraiche*  
\$2 per piece

Lamb Spare Ribs  
\$5 per piece

Chicken Empanadas  
\$4 per piece

Shrimp & Grits  
*bacon grit cake, tomato confit*  
\$4 per piece

Porcini & Asparagus Risotto (v)  
\$4 per piece

Seared Foie Gras and Waffle  
*port cherry jam*  
\$5 per piece

Seasonal Vegetable Soup Shooter (v)  
\$2 per piece

## Cold Options

BBQ Duck Summer Rolls  
\$4 per piece

Smoked Salmon Panna Cotta  
\$4 per piece

Prosciutto & Fig Lollipops  
\$4 per piece

Mini Lobster Roll  
\$6 per piece

Mini Shrimp Roll  
\$5 per piece

Cucumber Rolled Tuna Tartare  
\$4 per piece

Sliced Filet  
*horseradish waffle*  
\$4 per piece

Beet Sandwich (v)  
*Goat Cheese*  
\$2 per piece

Eggplant Roll (v)  
*ricotta cheese*  
\$2 per piece

Nicoise Deviled Egg  
*caper, olive oil tuna*  
\$4 per piece

Chicken Liver Toast  
*grilled baguette*  
\$4 per piece

Tomato Tartare (v)  
\$2 per piece

Bone Marrow Flan  
*sea salt, watercress*  
\$4 per piece

Orange Salad (v)  
*beet cone*  
\$2 per piece

# Stations

(20 person minimum)

## Steamed Bun Station

*BBQ chicken, pork, duck, cucumbers, Mung Beans, Peanuts, Napa Cabbage, Cilantro, Hoisin  
Chili Peppers, Mango, Avocado*  
\$12 per person

## Slider & Frites

*Myer's all natural beef hamburger, Tuna Burger, Philly Cheesesteak, cheese sauce, chili lime  
aioli, secret sauce, sweet and russet potato truffle fries, chipotle ketchup, coriander ketchup*  
\$12 per person

## Tartare Station

*Tuna, Salmon, Steak, kimchee, scallions, capers, apples, dill, dijon, olive oil, wasabi poprocks,  
taro chips, wontons, blinies, gauffrettes*  
\$12 per person

## Cocktail Station

*Lobster, crab, shrimp, horseradish mustard, honey mustard, grapefruit, avocado, mango,  
cucumber, chipotle cocktail sauce, lemon tarragon cocktail sauce, green apple cocktail sauce*  
\$15 per person

## Fresh Vegetable Crudite Display (v)

*hummus, baba ganoush, yogurt cucumber dip, red pepper dip, marinated olives*  
\$10 per person

## Artisan Cheese Display (v)

*sliced baguette, cracker assortment, lavash bread, housemade jams*  
\$15 per person

## Housemade Charcuterie Display

*chef's selection, pickled seasonal vegetables, mustards, fig, cherry, apricot, red wine jam*  
\$15 per person

## Carnival Dessert Display

*candied apples, caramel pears, cotton candy, chocolate popcorn*  
\$12 per person

## The Old Fashioned

*Fried Oreos, rice crispy treats, homemade ding dongs, housemade oatmeal cream pies,  
housemade twinkies, fried candy bars*  
\$15 per person

\*Traditional Dessert Displays available\*