

## stationary appetizers & appetizer stations ~ off premise

### {for the buffet or coffee table}

priced per person, per item

- (\$3)**      **curried mango dip** / baby pappadams **v**  
**endive spears & baby potatoes** / herbed caviar cream  
**stilton cheese & caramelized onion flatbread** **v**  
**housemade tortilla chips** / blackened tomato salsa, famous guacamole **v**  
**roasted red pepper hummus** / flat beans & pita crisps **v**  
**sesame eggplant salsa** / parmesan pita crisps **v**  
**sun-dried tomato & pesto torta** / fresh baked crostini **v**  
**tuscan white bean & roasted garlic dip** / grilled rustic bread **v**
- (\$4)**      **artichoke, goat cheese & leek dip** / toasted pita chips **v** {served hot}  
**black forest ham & havarti cheese platter** / whole grained mustard  
**creamy sautéed wild mushrooms** / herbed crostini **v** {served hot}  
**mini turkey & beef sandwiches** / sage aioli & cranberry conserve  
**sherry crab fondue** / fresh vegetable crudités  
**warm brie tart** / candied hazelnuts **v**  
**smoked salmon cheesecake** / gruyere & dill crust  
**crayfish & andouille sausage cheesecake** / tomato-mustard coulis  
**artichoke & herb cheesecake** / parmesan crust **v**  
**savory goat cheese cake** / hazelnut crust **v**
- (\$5)**      **assorted pate platter** / country chicken, vegetable & duck liver pates, mustard, cornichons, crusty breads  
**carved oven-roasted turkey breast** / sun-dried cranberry chutney, rosemary aioli, bread & rolls  
**citrus & fennel cured salmon** / grilled flatbread  
**nori platter** / vegetable nori rolls, tuna rolls, wasabi, soy sauce, pickled ginger **v**  
**smoked fish** / mustard, dill & caper sauce  
**smoked salmon platter** / dill mustard sauce, cream cheese, lemons, capers, crispy flatbread, mini sesame rolls  
**market ceviche with roasted peppers** / fresh made tortilla chips  
**crab & marinated artichoke dip** / roasted garlic crostini
- (\$6)**      **carved citrus marinated grilled lamb loin** / chimichurri sauce, bread & rolls  
**carved pepper crusted tenderloin** / horseradish cream, bread & rolls

priced per piece

- (\$2)**      **california avocado rolls**  
**shrimp & tuna rolls**
- (\$3)**      **beer boiled shrimp** / lemon~dill aioli, cocktail salsa {50 Shrimp Minimum}

### {appetizer displays}

- (\$4)**      **farmer's market crudités** / walnut garlic dip, fresh herb dip **v**  
 {to include: asparagus spears, radish, red & yellow peppers, cherry tomatoes, yellow squash, zucchini  
 baby carrots, haricots verts, scallions, cucumbers}
- (\$4)**      **fresh salsa display** / fresh made tortilla chips **v**  
 {to include: charred tomato-chipotle-papaya salsa, tomatillo-celery-radish salsa, salsa verde,  
 spicy pineapple-dried apricot-jicama salsa}
- (\$5)**      **artisan & farmstead cheese display** / fresh & dried fruits, candied nuts, homemade crackers & assorted bread **v**
- (\$6)**      **dip & spread display** / asian eggplant dip, curried almond & coconut terrine, roasted spicy red pepper dip, lemon  
 hummus, flatbreads, toasted pita, grilled crostini **v**
- (\$10)**      **antipasto presentation** / grilled tuscan vegetables, marinated artichoke hearts, sun dried tomatoes,  
 olives, cured meats, asiago & gorgonzola, rustic country breads, grissini  
**{+\$5} with additional cheese selections**
- {mp}**      **sushi display** / california & avocado rolls, spicy tuna rolls, yellowtail & salmon rolls, smoked tuna sashimi, hamachi  
 sashimi {accompanied by pickled ginger, soy sauce, wasabi & chopsticks}  
*on-site sushi roller available*
- {mp}**      **raw bar** / ale & rosemary poached prawns, oysters on the half shell with accompaniments  
 clams on the half shell, alaskan king crab legs on shaved ice {seasonal},  
 lobster & ahi tuna ceviche, caviar selection: beluga, osetra, sevruga, white sturgeon

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### {interactive stations}

priced per person, per two hours of service

please select three items from each station

*{for interactive stations, a chef attendant is required at \$100 each}*

**{\$19}**      **carving:**  
{the carving station comes with appropriate selection of rolls & breads}  
**oven-roasted turkey breast** / sun-dried cranberry chutney, rosemary aioli  
**slow roasted breast of muscovy duck** / green peppercorn jus  
**grilled pork tenderloin** / chunky apple-calvados sauce  
**citrus marinated grilled lamb loin** / chimichurri sauce  
**slow roasted tenderloin of beef** / cracked black pepper & cognac mustard cream

**{\$14}**      **salad:**  
**leaf lettuce & baby greens** / jicama, red onion, tomatoes, carrots, lime curry mustard vinaigrette  
**mango, endive, & grilled pineapple salad**  
**minted cous cous salad** / dried apricots & cranberries  
**elements panzanella** / tuscan bread, heirloom tomatoes, haricots verts, red onions, goat cheese, basil balsamic vinaigrette  
**new potato salad** / scallions, white wine, olive oil, grained mustard  
**hearts of romaine classic caesar** / herbed polenta croutons, shaved parmesan

**{\$14}**      **satay:**  
{accompanied by spicy peanut sauce, teriyaki plum glaze, tamarind sweet & sour dip}  
**lemongrass marinated chicken**  
**hoisin marinated beef skewer**  
**grilled pork tenderloin**  
**honey & lemon marinated lamb**  
**thai coconut prawns**  
**lime & ginger grilled scallop**  
**soy marinated portabello**

**{\$14}**      **pasta:**  
**orecchietti** / black olives, toasted garlic, roasted peppers, feta cheese v  
**penne** / oven-roasted tomatoes, grilled chicken, green onions, lemon thyme reduction  
**rigatoni** / prosciutto, roasted fennel, basil, pinenuts, gorgonzola cream v  
**farfalle** / italian sausage, broccoli rabe, roasted garlic, fresh herbs  
**tagliatelle** / wild mushrooms, charred tomatoes, pesto v  
**cheese stuffed ravioli** / crispy sage, brown butter, walnuts v  
*{classic sauces available upon request}*

**{\$14}**      **risotto:**  
**shrimp** / broccoli, fennel, wild mushrooms, lemon garlic broth  
**confit of duck** / pearl onions, peppers, goat cheese, ginger sauce  
**trio of wild mushrooms** / shallots, oven dried tomatoes, madeira sauce  
**farmer's market vegetables** / tarragon essence  
**black rice** / asian style

**{\$12}**      **pancake (savory):**  
**potato onion pancakes** / smoked salmon, crème fraiche  
**zucchini & potato pancakes** / dill crème fraiche v  
**black bean cakes** / red pepper puree, roasted corn relish v  
**miniature corn cakes** / avocado, corn & black bean salsa v  
**purple & sweet potato pancakes** / chive crème fraiche v  
**buckwheat blinis** / smoked chicken, vidalia onion & fuji apple hash

**{\$12}**      **quesadilla:**  
{accompanied by blackened tomato salsa & guacamole}  
**black bean, roasted peppers, coriander & three cheeses**  
**crab, grilled leek & swiss cheese**  
**texas chili, corn, onion, & cheddar**  
**grilled chicken, poblano chili & pepperjack**  
**balsamic asparagus, caramelized onion & gruyere**  
**andoiulle sausage, crayfish, smoked gouda**

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### {tapas style stations}

priced per person, per two hours of service  
please select three items from each station

{\$12}

**american:**

shrimp & avocado salsa / homemade tortilla chips  
tartlets of red flannel hash / seared rare beef  
warm virginia ham hush puppies  
lamb & apple "meatloaf" / corn bread, tomato jam  
miniature waldorf salads / lettuce parcels

{\$12}

**mediterranean:**

spinach tortellini / roasted red pepper pesto  
sundried tomato & pesto torta / fresh baked crostini  
white bean & swiss chard bruschetta  
beef empanaditas / chili mojo  
fresh figs or dates wrapped in prosciutto {seasonal}

{\$12}

**tapas - spanish:**

skewered marinated shrimp  
manchego cheese fritters  
bell pepper, anchovy & onion tart  
empanada with tuna, bell pepper & black olives  
spicy skewered pork  
mushrooms with garlic  
fried cauliflower  
fried stuffed peppers  
potatoes with garlic sauce  
valencia orange salad

{\$16}

**dim sum:**

{accompanied by soy, hot mustard & curry dipping sauces}  
crispy vegetable spring roll  
bok choy in oyster sauce  
mini bbq pork buns  
roasted crispy peking duck / scallion pancakes with hoisin sauce  
sui mei (pork & shrimp)  
pork & ginger potstickers

{\$14}

**thai & indonesian:**

baked fish parcels / macadamia-turmeric sauce  
papaya salad / palm sugar dressing in lettuce parcels  
thai chicken pops / sweet-&-tangy chili sauce  
lemon beef salad / cucumber boats  
grilled chicken curry skewers / spicy yogurt dipping sauce  
thai crab salad / belgian endive

{\$12}

**greek:**

greek olives & peppers  
melitzanosalata {eggplant spread}  
dolmades {stuffed grapevine leaves}  
skordalia {garlic spread/sauce}  
spanakopita  
shrimp grecian style / tomato & herb sauce, feta cheese

{\$12}

**french:**

cucumber canapés / sweet pea omelet  
leeks, goat cheese, picholine olive tarts  
asparagus frittata  
provencal olives  
grilled polenta / rabbit & pecan pistou  
pissaladiere

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### {sweet stations}

prices are per person, per hour of service

- (\$14) crepe:**  
*(chef attendant is required at \$100 each)*  
prepared to order with guest's choice of fillings & toppings  
**fillings to include:** callebaut dark chocolate, fresh fruit, banana-peanut butter, whipped crème fraiche  
**toppings to include:** orange honey, espresso-chocolate, fresh berry
- (\$12) petite sweets:**  
**chef's selection of:** cheesecake bites, chocolate dipped strawberries, meyer lemon bars, miniature cookies, deep fried chocolate stuffed bananas, miniature crème brulee spoonfuls, tiny chocolate cakes, fruit tartlets, carrot cake bites, chocolate peanut butter cups
- (\$10) banana split (not just for kids):**  
fresh-made vanilla, chocolate-chocolate chip & driscoll farm's strawberry ice cream  
hot fudge, homemade caramel & pineapple sauces, from-the-can whipped cream, toasted peanuts, sliced bananas, maraschino cherries (additional toppings available upon request)
- (\$12) smoothie:**  
made to order  
**juices:** orange, apple & cranberry  
**fruits:** strawberries, bananas, papaya, seasonal berries  
**mixers:** low-fat frozen vanilla yogurt, orange sherbet, lemon sorbet
- (\$12) elements cheese & port:**  
attended station with a cheese frommagier proficient in the world's best cheeses  
served with seasonal fruit, crackers & assorted bread  
ruby & tawny ports

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all menu items are subject to seasonal availability  
we are pleased to offer custom menu items if requested  
service, beverages & sales tax are additional  
all prices are subject to change

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