

— PASSED HORS D'OEUVRES —

menu

east meets west

BEEF

Oven roasted Beef Tenderloin Crostini, Red Onion Jam, Horseradish Cream
Ginger Beef, crispy Lotus Root chip, pickled Ginger salad
Thai Beef salad, English Cucumber cup
Black Peppercorn Beef Tenderloin, herbed Focaccia baton, Truffle Fennel salad

CHICKEN

Southwestern spiced Chicken Empanadas, Cumin Cilantro Crème
Pesto Chicken Crostini, Red Pepper Jam
Black Sesame Seed encrusted Tagine Chicken Satay, Plum Tomato Ginger Jam
Pesto Chicken and fresh Mozzarella stuffed Cherry Tomato

CRAB

Maryland Lump Crab salad, red Grapes, toasted Pecans, Endive spear
Tropical Passion Fruit Crab salad, English Cucumber cup, micro greens
New England style Lump Crab pillows, Lemon Aioli, Chive baton
Sweet Corn and Crab bisque, Chive Oil

LAMB

Pan seared petit Lamb Chop, Mint Pesto
Coriander rubbed Lamb Loin, creamy Chevre Naan, pickled Fennel
Lamb Loin, Tzatziki, roasted Garlic Naan
Mediterranean Lamb Satay, Dill and Cucumber Yogurt sauce

DUCK

Seared Duck, Plum Tomato and Fennel Compote, served on an Asian Spoon
Hoisin lacquered Peking Duck, Mandarin Pancake
Espresso cured Duck, Jicama slaw, Blood Orange reduction
Pan seared Foie Gras, Port Wine Onion Marmalade

LOBSTER

Louisiana Lobster Corn Fritter, Cajun Remoulade
Fresh Dill and Lemon Lobster Salad, crispy Wonton chip
Native New England Lobster Quesadilla, Sweet Corn and Bell Pepper salsa



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MISCELLANEOUS SEAFOOD

Ahi Tuna Tartare, 5-Spice Wonton, Asian Plum Glaze
Clam and native Corn Fritters, Fire-roasted Jalapeño Aioli
Miniature Fish Tacos, Napa Cabbage slaw, Salsa Verde
Cape Cod Salt Cod Cake, smoky Paprika Aioli

PORK

Pancetta and Chive mini twice baked Yukon creamers
Eggplant “Caviar” with frizzled Prosciutto, Crostini
Pork Belly slider, Asian Slaw, Plum Vinaigrette
Plantain chip, braised pulled Pork, Guacamole

SALMON

Smoked Salmon, petit savory Pancake, herbed Cream Cheese
Smoked Salmon Crepe, Lemon Asparagus, Boursin Cheese
Baby Yukon creamer, smoked Salmon Mousse, sizzled Capers
Gourmet smoked Salmon Tartare, fresh English Cucumber cup, Lemon Caper Aioli

SCALLOPS

Sea Scallops, Applewood smoked Bacon
Pan seared day boat Sea Scallop, Blood Orange Hoisin glaze, crispy Shitake garnish
Pan seared Sea Scallop, Pear Chutney, served in an Asian Spoon
Fiorucci aged Prosciutto, Sea Scallop, Maple Lime glaze

SHRIMP

North African grilled Harissa Shrimp, Mango Ginger sauce
Jamaican Jerk Shrimp, Pineapple Gazpacho shooter
Fire roasted Shrimp, Bloody Mary Cocktail sauce
Blackened Shrimp, Pineapple salsa, shaved Manchengo, toasted Tortilla

VEGETARIAN

Signature exotic Wild Mushroom Dumplings, Raspberry Ginger sauce
Marinated Trio of Beets, crisp Goat Cheese, micro Greens, served in an Asian Spoon
Herbed Polenta, Gorgonzola, toasted Pine Nuts, Balsamic reduction
Parmesan and fresh herb Eggplant crisp, Pearl Mozzarella, Plum Tomato relish

