

east meets west

menu

HORS D' OEUVRES

Hot

Parmesan Miniature Meatballs, Spicy Puttanesca
Lobster Brochette, Spicy Ginger Caramel
Seared Duck Croissant, Apricot Shallot Jam
Signature Exotic Wild Mushroom Dumpling, Raspberry Ginger Dip
Lobster Beignet, Lemon Jalapeno Aioli
Spicy Chicken Satay, Sambal Aioli
Jumbo Crab and Salmon Cake, Remoulade
Grilled Flatbread, Black Mission Fig spread, Caramelized Onion and Creamy Brie
Fire Roasted Marinated Thai Shrimp, Cilantro Lime Dip
New England Lump Crab Cake, Lemon Aioli, Chive Baton

Room Temperature

House made Vietnamese Summer Rolls, Tamari Sesame
Wagu Beef Negamaki, Asparagus
Curried Chicken Salad, Grapes, Endive
Crab Rockefeller Tartlet, Spinach, Parmesan
Vegetable Lumpia, Avocado Chili Dip
Duck Confit Crepe, Wild Mushroom Herb Ricotta
Tuscan Kale, Fire-Roasted Corn Salsa, Endive, Pomegranate Citrus Dressing
Smoked Salmon Zucchini Latke, Crème Fraiche
Ginger Beef, Pickled Ginger Salad, Cucumber Cup

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STATIONARY

Charcuterie

EMW Cured Salmon, Kielbasa en Croute, Pork Rillettes,
Casalingo, Copa, Salami, Prosciutto, Marinated Mozzarella,
Golden Pepper & Roasted Garlic Cheese, Nicoise Olives, House Mustard Seed Pickles,
Roasted Red Pepper Salad, Cornichon Mayonnaise, Whole Grain Mustard, Dijon Mustard
Rosemary Asiago Cheese Straws, Herbed Ficelle, Grilled Focaccia, Flatbreads

Chef's Selection of Domestic Cheeses

Fig Jam, Cranberry Orange Compote, Seasonal Fresh and Dried Fruit
Gourmet Crisps, Flatbreads, Crackers

Chef's Selection of Imported and Domestic Farmstead Cheeses

Fig Jam, Quince Paste Paté, Seasonal Fresh and Dried Fruit
Rosemary Asiago Cheese Straws, Gourmet Crisps, Flatbreads, Crackers

Chef's Crudité

Selection of Seasonal Fresh Vegetables
Blue Cheese, Green Apple & Chive Blossom Dip, Vidalia Onion Red Pepper Dip

Mezze

Roasted Garlic White Bean Hummus, Fava Bean Hummus
Exotic Mushroom Compote, Stuffed Grape Leaves
Marinated Artichoke Hearts, Citrus mixed Olives,
Gourmet Crisps, Grilled Focaccia, Baguette

Savory Mascarpone Torte (6")

(Serves 8-10 ppl)

Basil Pesto, Sundried Tomatoes, Bruschetta

Savory Mascarpone Torte (8")

(Serves 10-14 ppl)

Basil Pesto, Sundried Tomatoes, Bruschetta

Baked Brie en Croute, Brandied Golden Raisins, Brown Sugar (8oz)

(Serves 8-10 ppl)

Assorted Crackers and Flatbreads

Baked Brie en Croute, Brandied Golden Raisins, Brown Sugar Jam (34oz)

(Serves 10-14 ppl)

Assorted Crackers and Flatbreads

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Roasted Beef Tenderloin

(Served Sliced on Disposable Platter)
Horseradish Cream, Balsamic Onion Marmalade, Herbed Bruschetta
(Serves 14-16)

Oven Roasted Fillet of Salmon

Lemon Dill Aioli
(Serves 6-8)

Spiral cut, bone-in Ham, Pineapple Pomegranate Glaze

Maple Dijon Sauce
(10lb Ham - Serves 16-20ppl)

Oven Baked Macaroni & Cheese

Aged Cheddar, Gruyere

SALAD

Black Disposable Bowls
Small Salad (Serves 8-10ppl)
Large Salad (Serves 16-20ppl)

Red and Green Baby Caesar, Parmesan Ribbons, Grilled Anchovy, Multigrain Crostini (Side)
Baby Arugula, Herbed Goat Cheese Crostini, Balsamic Braised Red Onion, White Balsamic Dressing
Arugula, Crispy Pancetta, Oven Dried Tomato, Fontina Ribbons
Chopped Salad
Hearts of Palm, Artichoke, Garden Vegetables, Oregano Vinaigrette

VEGETABLE

(Serves 8-10ppl)

Pancetta Seared Brussels Sprouts, Pecorino Romano
Classic Roasted Ratatouille, Basil Oil, Toasted Parmesan Crumbs
Roasted Root Vegetables, Parsnip, Celery Root, Heirloom Carrot
Heirloom Baby Carrots, Tarragon Butter

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STARCH

(Serves 8-10 ppl)

Lemon Basil Basmati Rice

New England Creamer Potatoes Fork Crushed, Herb Salted Butter

Herb Scented Couscous

Rosemary and Cracked Pepper Roasted Fingerling Potatoes

Roasted Garlic Yukon Gold Potato Puree, Crispy Fried Shallots

Ancient Grain Quinoa, Toasted Cumin, Chickpeas, Peppers

SWEET

Seasonal Miniature Pies

French Macarons

Miniature Cupcakes

Vanilla, Chocolate, Salted Caramel

Chef's Cookie Assortment

Chocolate Chip, Snicker Doodle, Oatmeal Raisin

Bars and Brownies