

# 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 16-20 ppl)

### ***Oven Baked Macaroni & Cheese***

Aged Cheddar, Gruyere

## **SALAD**

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

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 8-10 ppl)

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*