



Banquet Appetizer Menu

GARDE MANGER PLATTERS

Priced per person (23 person minimum)

Artisan Cheese Display \$6

Seasonal selection of premium imported and domestic cheeses with paired accompaniments

Charcuterie Display \$7

Selection of meats, pate, and sausages prepared in house with paired accompaniments

House Smoked Salmon \$5

House cured and smoked Bay of Fundy Salmon with paired accompaniments

Seasonal Fruits \$5

A variety of fresh, ripe fruits including melons, berries, and citrus

Vegetable Crudités \$4

An array of crisp garden vegetables with parmesan herb dip

Bruschetta Display \$5

Grilled baguette and lavash with five seasonal spreads and dips

Fruits de Mer Display \$9

A classic presentation of the freshest, most seasonal seafood to include:

Shrimp Cocktail with lemon supremes and cocktail sauce, Seasonal Oysters with sauce du jour, Chilled Smoked Scallops with marinated tomato-chili remoulade, and Chilled Lobster with sauce du jour

CHEF'S CARVING TABLE

Includes an assortment of fresh-baked bread and rolls and house made pickles

Chef attendant fee of \$75/hour per Chef

Bourbon Glazed Ham

With Dijon Mustard, Charred Lemon Aioli,

Serves approximately 30 people

\$175

Garlic Herb Rubbed Turkey

With Spicy Mustard with Floral Essence, Cranberry Chutney

Serves approximately 25 people

\$175

Herb Crusted Prime Rib

With Horseradish Aioli, Spicy Mustard with Floral Essence, Herbed Mayonnaise

Serves approximately 25 people

\$235

Roasted Lamb Loins

With Mint Pesto, Harissa, Saffron Aioli

Serves approximately 15 people

\$225



Banquet Appetizer Menu

Continued

COLD HORS d' OEUVRES

Priced Per Dozen

- Roasted Vegetable Ragout on Lavosh, \$26
- Chicken Rillets, Black Olive Tapanade and Raddicho, \$24
- Crab Salad, Lemon Aioli, Chilies, Cilantro, Brioche, \$30
- Salmon Grav Lox Crostini, \$30
- Marinated Tomato, Fresh Mozzarella, Basil Puree, Crostini, \$30
- Sage Crusted Fingerlings, Gorgonzola, Tomato Aioli, \$30
- South West Shrimp Cocktail on Endive, \$32
- Sesame Crusted Ahi Wonton, with Watermelon and Wasabi, \$33
- Beef Tenderloin, Blue Cheese, Red Onion Marmalade, Crostini, \$36
- Pomegranate Glazed Pork, Roasted Shallot, Chickpea Puree, Black Berry Chutney, \$36

WARM HORS d' OEUVRES

Priced Per Dozen

- Vegetable Samosa's, Caramelized Root Vegetables with Curried Yogurt, \$26
- Picadillo Empanadas with whipped plantains and pico degallo, \$30
- Chorizo Stuffed Mushroom, Mornay Sauce, Tomato Fondue, \$30
- Chicken Sausage, Fried Sage, Roasted Apples, Parmesan Reggiano, \$30
- Moorish Pork Skewers, Harissa, Micro Herbs, \$30
- Walleye Fingers, Tarragon-Malt Vinegar Aioli, \$36
- Beef Sliders, Crispy Shallots, Mustard, Gherkins, \$40
- Diver Scallops, Butternut Squash, Apple, Arugula, Pancetta, \$42
- Petit Crab Cake, Lemon Aioli, Micro Greens, \$45