

Hors D'Oeuvres & Canapés
Provided By The Dozen

Fish & Shell Fish Offerings

Mussels Sabrina

22.00

Provincial French Fare! Warm Broiled Mussels
Presented In The Half Shell With A Garlicky Tomato Leek Concasse Dusted With Gremolata

Grilled Scallop Spedinni

24.00

Grilled Atlantic Cold Water East Scallops Presented On Bamboo Skewers
Served With A Spicy Ginger Chutney Flecked with Sesame Seeds & Sweet Red Pepper Brunoise

Petite Potato Encased Escargot

22.00

Nestled Within Petite Potato Tuille
Oven Roasted & Scented With Garlic, Basil & Parmesan Cream

Apple Hill Farm Salmon Mousse

22.00

Lemon Thyme Flecked Salmon Mousse Presented In Pate A Choux Pastry
Nicely Finished With Caper Seed & Bermuda Onion Confit

Caribbean Conch "Hush Puppies"

20.00

A Classic Hush Puppy Of Freshly Grilled Corn & Sweet Conch
Scented With Bahaman Spices, Asiago Cheese & Key Lime Juice Served With A Spicy Remoulade

Natchez Seared Sea Scallops

24.00

Herb Ash Smoked Sea Scallops With A Cajun Pepper Sauce
Presented Warm Or Chilled On Petite Chive Shortbread Biscuits

Lobster Tartlet

25.00

Petite Puff Pastry Shell Filled With Butter Poached Lobster
Nicely Embellished With Sweet Shallots, Artichoke & Tarragon

Atlantic Smoked Salmon & Dill Rugalach

24.00

A Classic Offering That Can Be Served Warm Or Chilled
Crescent Shaped Rugalach Filled with Smoked Salmon, Marscarpone & Fresh Dill

Scallop Mojo

Tender Scallops Marinated in Cumin, Garlic & Lime Juice
Grilled & Served on a Plantain Crisp with a Dollop of Tomatillo & Red Onion Concassé

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Pacific Rim Shrimp Gyoza

25.00

Wonton Wrappers Filled With Shrimp, Vegetable Brunoise & Cilantro
Accompanied With An Orange Sake Soy Dipping Glaze

Pan Seared Maryland Crab Cakes

24.00

Petite Plump Crab Cakes Nestled Upon Buttered Toast Rounds
Served With A Dollop Of Herb Scented Remoulade

White Gazpacho

25.00

Hand Diced English Cucumber, Celery, Jicama & A Touch Of Horse Radish
Teasingly Presented With Tasting Of Chilled Shrimp

House Cured Fennel Pollen Gravlax Canapés

\$24.00

We Cure, Press & Cold Air Dry Our Own Salmon
Embellished Between Black Bread With Capers, Red Onion Brunoise & Cream Cheese

Curried Smoked Trout Mousse

22.00

Maine's Duck Trap Farm Smoked Brook Trout
Served On Carrot Rosemary Short Bread Wafers

Lobster Roll

25.00

The Real Thing!

Fresh Maine Lobster, A Touch Of Celery, Onion, Basil & Of Course, Hellmans Mayonnaise
Presented Within A Butter Grilled Top Split Soft Roll

Lobster Beignets

28.00

Just Like Our Notoriously Popular Artichoke Beignets Served With A Citrus Hollandaise!
Fresh Maine Lobster Lightly Scented With Tarragon Cast Iron Fried Till Amber Brown

Oyster's "Po-Boy"

25.00

Pan Seared Colored Corn Meal Encrusted Oysters
Embellished With Fennel Slaw Nestled Upon Supple Parker House Rolls

Ahi Tuna

25.00

Shrimp Fajitas

25.00

Shrimp Infused with Herbs & Hard Spice, Seared on the Grill
Wrapped in a Flour Tortilla with Manchego Cheese, Salsa & Micro Cilantro Leaves

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Poultry & Victual Offerings

Lemongrass Thai Chicken

22.00

Bite-sized Breast of Chicken Marinated & Grilled in Coconut Milk,
Lemongrass, Basil, Chiles & Coriander

Grilled Duckling Breast Satay

24.00

Cassis & White Balsamic Marinated Breast of Duckling Slowly Grilled, Thinly Sliced, Skewered with Sundried Cherries &
Accompanied with Red Peppercorn Sauce

Signature House Cured Duckling Prosciutto

24.00

Fresh Duckling Marinated With Barbados Rum, Brown Sugar & Rice Wine Vinegar For Two Days
Cold Smoked, Thinly Sliced & Presented On Camembert Croustades With Raspberry Foam

Maple Cured Bacon Grissini

20.00

Maple & Cracked Black Pepper Wrapped House Made Grissini Bread Skeins
Accompanied With A Dijonaise Dipping Glaze

Chard Medallions Of Lamb

25.00

Prime Grass Fed Lamb Chard Upon the Open fire
Served Medium Rare On Sheep's Milk Cheese Croustades Drizzled With A Fresh Mint Laced White Balsamic Sauce

Veal Sputanetti Roulades

24.00

Mica Thin Scaloppini Of Veal Layered with Basil, Sun Dried Tomato Pesto And Asiago Cheese
Lightly Sautéed & Served On Crostini Drizzled With A Tangy Caper Citrus Glaze

Poultry Gai Yang

22.00

Marinated In Sweet Sake, Soy, Lemon Grass & Ginger
Served Lightly Broiled With A Cilantro & Orange Laced Ponsu Dipping Sauce

Petite Pancetta & Manchego Cheese Soufflé

22.00

A Quiche Of Sorts; But, Much Lighter!
Embellished With Simmered Leek Concaise & A Dolip Of Hollandaise

Thai Sesame Chicken Sate

22.00

Appropriately Marinated & Seared Upon The Grill
Accompanied With Spiced Mango Peanut Sauce Scented With Cilantro

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Grilled Flank Steak Sate

22.00

Slowly Grilled Prime Beef Rubbed With Horse Radish, Garlic & Espresso Powder
Served With A Merlot Freshly Grated Horseradish Rosemary Dipping Glaze

Loaded!

25.00

Twice Baked Fingerling Creamer Potatoes
Embellished With Prosciutto, Grafotn Cheddar Cheese, Chives & Horse Radish

Thai Pork Gyozas

24.00

Slowly Simmered Asian Marinated Pork Tenderloin Finely Shredded & Combined With Ginger, Cilantro & Basil
Served With An Orange Sake Dipping sauce

Argentinian Chimichurri Poultry

22.00

Boneless Bite Size Breast Of Chicken Seared & Simmered In White Wine & Herbs
Accompanied With A Roasted Artichoke Fondue For "Dippin"

Andouille Sausage & Duckling Jambalaya

22.00

Petite Philo Cups Brimming With This Classic Creole Offering Consisting Of Pepper Brunoise, Finely Diced Duckling & Andouille
Finished With A Dolop Of Citrus Aioli

Grilled Long Bone Lamb Chop

25.00

Prime Lamb On The Long Bone
Simply Charred Upon The Grill & Offered With A Refreshing Fresh Mint Salsa

Herb Crusted Fire Grilled Tenderloin Of Beef

24.00

Served Thinly Sliced With A Cream Gorgonzola Dolce Cream
Nicely Nestled Within Petite Popovers

"Three Little Pigs"

20.00

So Simple...So Good

Dogs In The Blanket With Teriyaki Onions Served With A Maple Mustard Dipping Sauce

Crispy & Coconut Curried Chicken Fingers

22.00

Skins Of Poultry Are Incrusted With Coconut & Panko Accompanied With A ginger Pear Chutney For Dipping

Succulent Tenderloin Of Beef "Wimpy Burgers"

22.00

PBC Ground Prime Lean Tenderloin Lightly Seasoned With Sherry & Herbs
Nestled Between Petite Bread Round Embellished With All The "Fixings"

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Garden Gatherings & Fromage Offerings

Asparagus Skein Crudités

24.00

Succulent Asparagus Wrapped With Lemon Zest & Herb Laced Puff Pastry
Oven Roasted & Offered With Curried Dijonaise

Grafton Cheddar Cheese Puffs

22.00

The Finest Of Vermont's Cheddars Combined With Basil, A Touch Of Onion & Aioli
Presented Warm & Amber Brown On Thin Buttered Bread Rounds

Gorgonzola & Sun Dried Cherry Fritters

24.00

World Famous Italian Gorgonzola Cheese & Cinnamon Scented Sun Dried Cherries Incrusted In Buttery Brioche Crumbs
Offered With A Claret Wine Dipping glaze

Night Shade Caponata

22.00

Vegetables That Grow Only At Night! Simmered In Chianti Scented With Fresh Fennel
Presented On Croustade Embellished With A Tasting Of Sheep's Milk Cheese

"Blushing Bunnys"

24.00

A Fondue Of Sorts... Rich And Creamy Warm Brie Cheese Enriched With Sun Dried Tomatoes!
Accompanied With Petite Carrots & Grilled Flatbread For Dipping

Saint Andre Tartlets

25.00

Petite Philo Cups Filled With Saint Andre Cheese Mousse
Adorned With Tomato Citrus Chutney & Candied Pecans

Charred Onion Napoleons

22.00

Pressed Puff Pastry Leafs
Alternated With Onion Confit, Kalamata Olives, Sun Dried Berries & Basil Scented Marscarpone

Wild Mushroom Profiteroles

24.00

A Potpourri Of Wild Mushrooms Sautéed With An Abundance Of Basil, Shallots, Marsala & Sassafras
Nestled Within Gourgere & Nicely Finished With Melted Petite Basque Cheese

Carrot & Parsnip Latkes

22.00

Honey And Ginger Scented House Made Latkes
Served With A Dollop Of Crème Fraiche

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French Deviled Eggs

22.00

Perfectly Cooked Pullet Eggs Hollowed & Filled With Curried Ajoli
Embellished With Riced Yolk & Snippets Of Fine Herb Confetti

Petite Wild Mushroom & Brie Cheese Toasted Triangles

22.00

A Favorite Of The Western Reserve Gang In Ohio!
Lightly Buttered And Sautéed Till Amber Brown

"Grape Nuts"

20.00

Bright Crisp Colored Grapes Are Incased Within Roquefort Cheese & Dusted With Candied Pecan Dust
Offered On Skewers With A Cinnamon Scented Cabernet Reduction Dipping Glaze

Forbidden Black Rice Risotto Cakes

24.00

Crispy On The Outside & Creamy On The Inside
Nicely Finished With Roasted Artichokes & Fontina Cheese

Artichoke Beignets

24.00

Just Like Our Notoriously Popular Lobster Beignets Served With A Citrus Hollandaise!
Lightly Scented With Herbal Overtones & Cast Iron Fried Till Amber Brown

Portabella Mushroom Sate

22.00

Marinated With Citrus Zest, Rice Wine Vinegar, & Asian Herbs
Offered With A Japanese Yuzu Miso Dipping Sauce

Toatata

22.00

Petite Crisp Flour Tortilla Cups Filled With A Johnny Walker Red Green Peppercorn Laced Gazpacho Salsa
Embellished With Avocado Concaise

Summer Bruschetta

24.00

Medallions Of Old Chatam New York Sheep's Milk Cheese, Grilled Corn Concaise & Pea Tendrils
Served On House Made Flat Bread Drizzled With EVO

Beet & Port Risotto Cake

24.00

Crispy On The Outside And Creamy Within
Adomed With Thyme & Shallot Gorgonzola Concaise

Garden Harvest Asian Spring Rolls

22.00

Julienne Garden Vegetables Marinated with Citrus Zest, Rice Wine Vinegar & Asian Herbs
Encompassed in a Rice Wrapper & Offered with a Japanese Miso Dipping Sauce

Stationary Hors d' Oeuvres

Serves 8-10 Guests

Chilled Colossal Shrimp

7.00 Per Person 3 Shrimp Each

These Are "Two-Bite-Size" Gulf Coast Shrimp
Offered With Classic Cocktail Sauce & Lemons

Shellfish Roast!

12.00 Per Person 4 Oysters Or 6 Clams Each

Fresh Native Oysters Or Cherrystone Clams Roasted In The Shell Over An Open Fire
Accompanied With Hollandaise, Drawn Butter, Spicy Harisa & Garlic Laced Remoulade For Dipping

Pear & Stilton Torte

40.00 Serves 10-12

Cabernet sauvignon Poached Pears & Stilton Cheese Mousse
Offered With White Balsamic Syrup & Baguette

Brie Bake In The Box

40.00 Serves 10-12

Adorned With A Fruit Chutney, Herbal Confetti & Toasted Haze Nuts
Served With Assorted Crackers & Sturdy Breads

Vegetarian Rustic Torte

40.00 Serves 10-12

Layered Roasted Vegetables, Cheese & Pesto

Artisanal Cheeses

10.00 Per Person

A Potpourri Of Blues, Cheddars & Triple Cream Cheeses
Accompanied With Bright Berries, Chutney, Crackers & Baguette

Grilled House Made Flat Breads & Tortillas

4.00 Per Person

Chili Lime, Toasted Cumin Cilantro Flatbreads & Tri Color Tortilla Chips
Presented With Roasted Tomato Salsa, Chipotle Cream & Guacamole

House Made Potato Chips

4.00 Per Person

These Chips Are So Very Good!

Lightly Seasoned With Cider Vinegar, Sea Salt & Accompanied With A Boursin Cheese Dipping sauce

Dutch Garden Crudite

4.00 Per Person

A Potpourri Of Select Garden Gatherings Presented In A Dutch Garden Fashion
Accompanied With A Trilogy Of Our Fabulous Dipping Sauces