



Culinary Option #2

Fjord's Culinary Option #2
(\$50 per person)

Passed Appetizers (Choose 4)

“Three Little Pigs”

Dogs in the Blanket with Maple Mustard

Vegetarian Spring Rolls with Plum Sauce

Maryland Crab Cakes

Petite Crab Cakes on Buttered Toast Rounds
With Siracha Mayonnaise or Classic Remoulade

Clams Casino

Half Shell Littleneck Clam filled with Peppers, Crispy Bacon & Romano Cheese
(Fjord Fisheries Own Farm Raised Clams)

BBQ Chicken Skewers

Chicken Fajitas

Spiced & Herbed Grilled Chicken
Wrapped in a Flour Tortilla with Manchego Cheese, Salsa & Micro Cilantro Leaves

Bacon Wrapped Scallops

Spanakopita

Fried Mac & Cheese Balls with Tomato Coulis

Pacific Rim Shrimp Shumai

Wonton Wrappers Filled With Shrimp, Vegetables & Cilantro
With an Orange Soy Sauce

Classic Gazpacho Shots

With Vegetable Brunoise

Olive Caponata on Baguette Crostini

Classic Bruschetta

Tomato Concasse with Shallots, Parsley, Olive Oil & Vinegar
On Crispy Baguette

Tomato Mozzarella Picks



Culinary Option #2

Tostada

Petite Crisp Flour Tortilla Cups Filled with Salsa
& Avocado Cream

Sweet Potato Roesti

With Minted Sour Cream

Stationary Hors d' oeuvres (Choose 2)

Hummus & Herbed Cream Cheese with Pita Crisps

Grilled House Made Flat Breads & Tortillas

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

House Made Potato Chips

Seasoned with Cider Vinegar & Sea Salt with Boursin Cheese Dip

Dutch Garden Crudit 

Garden Vegetables in Dutch Fashion
With a Trilogy of Dipping Sauces

Sushi

Salmon, Tuna & Cucumber
With Soy Sauce, Wasabi & Ginger

Salad (Choose 1)

Fjords Classic Gorgonzola

Ice Berg & Romaine Lettuce with Cherry Tomatoes, Onion, Crumbled Gorgonzola Cheese
& Apple Cider Vinaigrette

Garden Salad

Mixed Mesclun Greens with Tomato, Red Onion, Cucumber, Carrots
& Balsamic Vinaigrette

Caesar Salad

Romaine Hearts, Parmesan & Croutons



Culinary Option #2

Main Course (Choose 2)

Seared Salmon with Green Beans, Mashed Potatoes & Sage Butter

Sautéed Scallops & Shrimp with Roasted Broccoli & Yellow Rice

Red Snapper with Green Onion, Shiitake Mushrooms, Sticky Rice
& Red Curry Sauce

Tilapia with Orange Filets, Green Asparagus & Rissole Potatoes

Sirloin Kebobs with Onion, Peppers & Bacon with Yellow Rice

Bacon Wrapped Pork Tenderloin with Caramelized Apples & Potato Gratin

Flank Steak with Caramelized Onions & Mashed Potatoes

Tomato Mozzarella Encrusted Chicken with Pesto Gnocchi

Prosciutto Poultry Roulade with Broccoli & Cheese Ravioli

Vegetarian Options

Gnocchi with Zucchini, Tomatoes & Mozzarella

Vegetable Lasagna

Dessert (Choose 1)

Sweet Treat Platter

Brownies, Lemon Squares & Pecan Bars

Assorted House Made Cookies

Chocolate Chip, Oatmeal Raisin, Double Chocolate

Marinated Strawberries with Whipped Cream

Mini Cupcakes

Coffee & Tea Service