



HORS D' OEUVRES PARTY

PASSED HORS D' OUEVRES

Bourbon and Molasses Seared Lamb

presented on a poached potato slice
with a watermelon and sage compote

Cajun Seared Ahi Tuna Loin

presented on a jicama box
with black pepper guacamole
garnished with chives and a light honey syrup

Mini Sourdough Grilled Cheese

garnished with truffle oil and
crisp bermuda onion
dotted with preserved lemon aioli

Salt Roasted Chicken

presented on a celery root potato cake
lightly drizzled with truffled gravy

Wild Mushroom Risotto Cakes

accented with minced sun dried tomatoes
infused with white truffle oil

Saigon Cinnamon Goat Cheese

spheres presented on endive
with a lavender honey vinaigrette

TABLED HORS D'OEUVRES

Imported and Domestic Cheeses

offered with assorted crackers and bread,
garnished with sugared nuts, sun dried fruits and
fresh rosemary sprigs

Grilled Market Vegetables

including portobello mushrooms,
colorful squashes, carrot spears, fingerling potatoes,
and more, surrounding choice of romesco sauce
or hummus