

Tray Passed Hors d'oeuvres

Caramelized Onion Tarts with Wild Mushrooms

Crisp Risotto Cake with Duck Confit and Scallion Relish

Small Choux Puffs with Avocado Mousse

Wild Mushroom Bouchees with Fresh Thyme

Petit Filet on Potato Rosti Cake with Horseradish Crème Fraiche

Mushrooms Stuffed with Roasted Sweet Peppers and Rapini and Pancetta

Lobster Purses with Lemon Cream

Yukon Gold Potato Blini with Citrus Smoked Salmon and Vodka Crème Fraiche

Mini Cornet of Eggplant Caviar with Roasted Red Peppers

Celery Root and Potato Pancake with Apple and Onion Compote

Toasted Walnut Raisin Bread with Fourme d'Ambert and Honey

Crispy Polenta with Balsamico Caramelized Shallots

Tuna Tartare Wontons with Avocado and Wasabi

Couplet of Saffron Lobster Salad

Odd Potato Chips with Duck Confit

Beef Short Rib Skewers with Asian Flavors

Zucchini Wrapped Shrimp with Orange Mustard

Crepe Roulade with Ricotta and Sage with Shaved Parmesan

Bacon Spinach Stuffed Mushroom Caps with Camembert

Sashimi of Pacific Tuna with a Yuzu Ponzu in a spoon

Brie in Crisp Couplet with White Truffle Honey and Toasted Almonds

Scandinavian Gravlax on Rye Bread with Mustard Dill Sauce and Avocado

Sesame Crusted Tuna on Sesame Cracker with Wasabi Cream and Tobiko Caviar

Tray Passed Hors d'oeuvres

Continued

Tartlette with Smoked Salmon and Caramelized Onion

Endive with Smoked Trout and Citrus Scented Cream Cheese

Crostini with Pear Compote and Fourme d'Ambert Blue Cheese

Couplet with Rosemary Grilled Beef with Garlic Aioli and Chives

Bruschetta with Fresh Mozzarella Cheese and a Sun Dried Tomato Pesto

Crostini with Fresh Goat Cheese, Olive, Currants and Walnuts

Tartare of Fresh and Smoked Salmon on Brioche

Cucumber Cup with Curried Crab

Grilled Vegetable Ratatouille Tartlette

Sea Scallop Canapé with Minted Pea Puree

Deviled Quail Egg Canapé with Sevruga Caviar

Roulade of Prosciutto and Fresh Mozzarella

Mini Cornet of Tuna Tartar with Tobiko Wasabi

Couplet of Eggplant Caviar with Roasted Red Peppers

Roast Baby Beet Tartare with Watercress and Sherry Vinaigrette

Shiitake Mushroom and Scallion Sushi Rolls with Wasabi Vinaigrette

Bay Scallop Ceviche with Avocado Mousse on Wonton

Roasted Fingerling Potatoes with Truffled Crème Fraiche

Beef Tenderloin Tartare with Cornichons, Capers and Dijon Mustard

Stationary Hors d'œuvres

Please select four items

Towers of Fresh Mozzarella and Tomatoes with Extra Virgin Olive Oil and Basil

Mini Roast Beef Sandwiches with Horseradish Crème Fraîche
and Crispy Fried Onions

Smoked Salmon with Lemon and Chive Butter on Brioche

Marinated Mozzarella and Sundried Tomatoes with Arugula Pesto

Hobb's Prosciutto and Crecenza Cheese

Black Olive Polenta with Shiitake Mushroom, Garlic Rosemary

Crisp Fig Polenta with Hobb's Prosciutto and Goat Cheese

Assorted Skewers

Grilled Swordfish Skewer with Caper Pesto

Sea Scallop and Red Onion Skewer with Lemon Confit and Basil Puree

Pesto Shrimp Skewer with Chickpea Aioli

Miniature Lamb Skewers with Roasted Garlic and White Mushrooms

Assorted Miniature Strudels

Four Cheese and Spinach

Chorizo and Fennel

Shrimp and Ginger

Grissini Wrapped In...

Hobb's Prosciutto with Arugula and Horseradish Crème Fraîche

Smoked Salmon with Lemon Cream

Smoked Duck with Fig Jam and Arugula

Tarts

Warm Mashed Potato and Leek Tart with Grana Padano and Thyme

Grilled Shrimp, Tomato and Cilantro Tart

Tomato, Goat Cheese and Caramelized Onion Tart

Spinach and Fresh Ricotta Tart

Miniature Onion and Fennel Tart with Smoked Salmon and Caviar

Bruschetta

Eggplant and Sausage Caponata

Spicy Italian Sausage with Red Onion and Orange Marmalade

Prosciutto, Red Onion, Eggplant, Mozzarella and Basil

Salmon Tartare with Green Olive Pesto

Marinated Calamari with Spicy Vinaigrette

Stuffed Oven Dried Tomato with Sweet Garlic Mousse

Braised Baby Artichokes alla Romana

Stationary Hors d'oeuvres

continued...

Patina Cheese Platter

Includes Chef's Selection of Goat, Cow and Sheep's Milk Cheeses
Served with Assorted Breads and Crackers

Garden Vegetable Crudité and Crispy Pita Chips

With Dipping Sauces to include...

Creamy Chèvre

Red Pepper Hummus

Mixed Herb Pesto

Fresh Fruit Skewers

to include strawberry, pineapple, cantaloupe, peach, honeydew, grapes, mango

Patina Assorted Meats Platter

Includes Chef's Selection of Deli Meats and Condiments
Served with Assorted Breads and Grissini

Patina Antipasti Platter

Mediterranean Antipasti to include Marinated Assorted Olives, Bocconcini Mozzarella, Braised Baby Artichokes, Grilled Mushrooms, Fresh Tomatoes with Basil and Sliced Salami

Assorted Sweets

A variety of petit fours and miniature desserts