

# Cocktail Party Menu

V= Vegan GF= Gluten Free DF= Dairy Free O= Option

## Fresh from the Farm -Vegetarian

**Watermelon Boat**, Whipped Feta, Mint Puree (GF,VO)

**Crostini, Grilled Peach**, Burrata & Basil

**Crostini, Goat Cheese**, Rosemary Poached Pear & Riesling Caramel (VO)

**Deviled Eggs**, Fresh Chive (GF)

**Cucumber Boats**, Avocado, Roasted Red Pepper (V)(DF)(GF)

**Mini Ricotta Toast**, Caramelized Mushrooms (VO)

**Caprese Skewers**, Tomato, Mozzarella, Basil Pesto (GF)

**Tempura Asparagus**, Smoked Bourbon Tomato Aioli (GF)(V)

**Truffled Mac & Cheese** in a bamboo bowl

**Mediterranean Tart**, Artichoke, Olives & Parmesan

**Mini Quiche OR Frittata(GF)**

Spinach & Feta, Potato & Bacon, Herbed Mushroom

**Vegetarian Slider-** Vegetable Patty, Mozzarella, Basil Aioli

**Sweet Potato Cake**, Blackberry Relish (DF,V)

**Truffled Cheese Puff**

## Fresh Catch -Seafood/Fish

**Herb Waffle**, Osetra Caviar, Crème Fraiche & Chive

**Individual Shrimp Cocktail**, Cocktail Sauce, Meyer Lemon Aioli (GF,DF)

**Sesame Seared Tuna w/Sweet Soy & Chilli Dressing** on soy cracker (GF)

**Smoked Salmon Rose**, Herbed Waffle, Dill Mustard(GF)

**Chilled Lobster Medallion**, Wonton Chip, Sweet Soy, Yuzu (GF,DF)

**Mini Lobster Rolls**

**Scallops** wrapped in Serrano Ham (GF)

**Lobster Tempura**, Meyer Lemon Aioli

**Coconut Lemongrass Shrimp**, Papaya Dip (GF,DF)

**Thai Shrimp Cakes**, Lemongrass Dressing & Alfalfa (GF)

**Mini Crab Cakes**, Smoked Avocado, Tomato Coulis (DF)

**Smashed Dutch Potato**, Smoked Trout, Dill Crème Fraiche (GF)

\*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditionsf body text

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## From the Pasture - Poultry, Pork, Bacon, Beef, Lamb

**Berberé cured Chicken Liver Mousse** on Rye

**Mousse de Foie Gras**, Toasted Brioche, Truffled Prune Tarragon Relish

**Deviled Egg**, Fresh Chive

**Smoked Duck Pastrami**, Date Puree, Poppadum (DF)

**Moroccan Chicken Skewer** w/Honey Chilli Dip (GF)(DF)

**Chicken Drummette**, w/Smoky BBQ Sauce or Lemon Mustard Sauce

**Asian Turkey Meatball**, Soy Glaze (DF)

**Peking Duck**, Fresh Vegetable, Hoisin Sauce, Asian Wrap

**Five Spice Duck Breast** in an Asian Bun, Cherry Ginger Sauce

**Duck Breast**, Yuzu Jam, Steamed Leek, Turmeric Crepe

**Cinnamon Duck Breast**, Mango Compote & Pappadam (DF) (GF)

**Gorgonzola Stuffed Fig** wrapped in Prosciutto (GF)

**Canapes** with Prosciutto, Brie, Fig Jam

**Berkshire Pork Tenderloin**, Pear, Black Walnut Purée (GF,DF)

**Crisp Pork Belly**, Sour Peach Relish (GF)

**Bacon wrapped Dates or Apricots** (GF) (DF)

**Pigs in a Blanket**, Sweet Mustard

**Pigs (Beef) in a Pretzel**, Gran Mustard

**Sliced Roast Beef** on Red Onion Ragout in a Pastry Shell

**Beef Medallion**, Smoked Beet Goat Cheese (GF)

**Mediterranean Meatballs**, Sun Dried Tomato Dressing

**Hangar Steak Skewers**, Wasabi Cream Sauce (GF)

**Gold dusted Wagyu Beef Cubes**, Cremini Soy Coulis, Wasabi Salt (GF,DF)

**Lamb Lollipop**, Orange Rosemary Crust (DF)

**Lamb Kofta Skewer**, w/Zhoug Sauce

Passed  
Hors D'oeuvres

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