

Tapas Style - Event Menu

Roasted Vegetable Skewers

- Baked Goat Cheese Cakes with Carmelized Onions & Honey, served on puff pastry pillows
- Decadent Macaroni and Cheese Croquettes coated in Crispy Panko Breading
- Little Baked Potatoes
- Eggplant Crisps with slow Roasted Grape Tomatoes and Mozzarella

From the Land

- Mini rosti Burgers
- Skirt Steak Skewers with Chimichurri Dip
- Herb and garlic infused chicken skewers
- Asparagus and Prosciutto Phyllo Bundles topped with Fresh Parmesan
- Moroccan-style lamb meatballs
- Herb roasted quail

From the Sea

- Oysters Rockefeller
- Marinated Calamari with Herbs
- Scallops wrapped in Hickory Bacon enhanced with Bean & Citrus
- Roasted Garlic and Chevre Stuffed Shrimp wrapped in Prosciutto enhanced with Fresh Rosemary
- Smoked Salmon Tartare on Crisp Potato Rounds topped with Crème Fraiche
- Shrimp Tempura
- Shrimp & Pineapple Tacos
- Lemon marinated calamari balsamic reduction

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Soup Shooters

- Smooth Potato & Leek
- Butternut Squash & Apple
- Roast Root Vegetable
- Squash w. Roasted Red Pepper Garnish
- Tomato Basil with melted Cheese
- Creamy Mushroom Bisque
- Cream of Broccoli
- Roast Corn Chowder
- Carrot & Ginger
- Cauliflower w. Sun dried Tomato
- Chicken Consommé
- Pumpkin w. Chive Garnish
- Crème Vichyssoise
- Shrimp Chowder
- Smoked Duck Broth & Sage
- Dumplings w. Wild Rice
- Country Vegetable Chowder
- Seven Onion