

2019 Hors d' oeuvres Menu

Light Hors d' oeuvres (\$22 per person)

Display of Fromage (Cheese) and Charcuterie (Meat) with Accompaniments
Choice of 3 from the Hors d'oeuvres list

Medium Hors d' oeuvres (\$28 per person)

Display of Fromage (Cheese) and Charcuterie (Meat) with Accompaniments
Choice of 4 from the Hors d'oeuvres list

Heavy Hors d' oeuvres (\$37 per person)

Display of Fromage (Cheese) and Charcuterie (Meat) with Accompaniments
Display of Chilled Shellfish (Mussels, Oysters, Shrimp & Ceviche)
Choice of 5 from the Hors d'oeuvres list

Hors d' oeuvres

Spinach, Tomato, and Gruyere Tarte Mini Croque Monsieur Potato, Gruyere, and Brie Croquettes Duck Confit, Pickled Red Onion, Crostini House Cured Salmon, Apple, Fennel, Cucumber Shaved Beef, Shallot Confit, Horseradish Aioli, Crostini

Bite sized desserts can be added to any package for \$8 per person