

PASSED HORS D'OEUVRES

3 Dozen Minimum

SILVER

\$2.50 each.

Tomato Bruschetta – *tomato, basil, red onion, balsamic, garlic crostini*

Stuffed Mushrooms – *cremini mushrooms, vegetables & cheese*

Spanakopita – *spinach, onion & feta wrapped in phyllo pastry*

Smoked Salmon Canapé – *rosettes of smoky salmon mousse on crostini*

Mushroom Toast – *wild mushroom & leek pate on toast crisps*

Chicken Fingers – *lightly battered chicken fingers with honey mustard*

Pizzetti – *bite size house-made pizza*

Apples & Cheese – *crisp wedges topped with boursin cheese & berries*

BLT Mini – *miniature slider roll, smoked bacon, tomatoes, lettuce, basil mayo*

Pulled Barbecued Pork – *slow cooked with slaw on french baguette*

Pork Dumplings – *pan fried with sesame soy ginger dip*

Crab Cakes – *native Maine crab with chipotle*

Sweet Melon & Prosciutto – *ripe melon, berry & fresh squeezed lime*

Chicken Wings – *garlic parmesan or buffalo with blue cheese dip*

Mini Spring Rolls – *served with sweet & sour sauce*

Mini Panini – *pressed sandwiches of roasted pepper, basil & goat cheese*

Prime Rib Crostini – *shaved prime rib, horseradish cream, onion jam*

Seasonal Arancini – *crispy italian style risotto, aioli*

Fried Ravioli – *crispy mixed cheese ravioli, house marinara*

Chicken Satay – *asian skewered chicken with peanut*

Stuffed Dry Apricots – *turkish apricots stuffed with gorgonzola & fig*

Hot Pot Meatballs – *beef blend meatballs in sweet & sour gastrique*

GOLD

\$3.00 each.

Scallops Wrapped In Bacon – *basted with pure local maple syrup*

Shrimp Cocktail – *medium poached gulf shrimp with house chili sauce*

Shrimp Scampi – *medium sautéed gulf shrimp in brandy, garlic & butter*

Coconut Shrimp – *golden fried with sweet chili sauce*

Coconut Shrimp – *golden fried with sweet chili sauce*

PLATINUM

\$3.50 each.

Shrimp Cocktail – *large poached gulf shrimp with house chili sauce*

Shrimp Scampi – *large sautéed gulf shrimp in brandy, garlic & butter*

Lollipop Lamb – *rosemary grilled chops with dijon sauce*

Oysters – *locally harvested, half shell, cocktail sauce, lemon*

Miniature Beef Wellington – *beef, mushrooms & pâté wrapped in pastry*

The Bull Run
Restaurant • Concert Hall • Function Venue
www.bullrunrestaurant.com

Executive Chef Stephen Barck

PRICING SUBJECT TO CHANGE.
ALL PARTIES WILL BE SUBJECT TO 7% TAX,
20% SERVICE FEE AND 5-8% ADMIN FEE