

RECEPTION | SEASONAL HORS D'OEUVRES

PASSED or DISPLAYED

Priced per dozen, minimum of two dozen per order.

HEIRLOOM CAPRESE | 40

Heirloom tomato, smoked olive oil, flaky sea salt, chiffonade basil

BUTTERNUT SQUASH BITES | 40

Sweet roasted butternut squash with caramelized onions on toast

FIG JAM POPOVERS | 40

Light, buttery, popover baked with cheese and topped with fig jam

BAKED BRIE BITES | 45

Brie topped with caramelized onion, honey, candied pecans and fresh rosemary

BALSAMIC PROSCIUTTO CROSTINI | 45

Herb roasted French baguette, LaClare feta cheese, thinly sliced prosciutto topped with balsamic glaze and fresh herbs

DUCK CONFIT SLIDERS | 50

Tender duck confit with fennel slaw and rosemary aioli

SHRIMP SCAMPI SKEWERS | 55

Lemon butter basted shrimp with garlic and herbs

BROILED OYSTERS | 60

Fresh shucked oysters with a cheesy breadcrumb crust, served with cocktail sauce

A customary 24% taxable service charge, plus state and local sales tax will be added to prices.