Special Event Menu Ideas

Hors d'Oeuvres

Chicken tikka on crostini | mint chutney
Thai chicken satay | sweet & spicy sauce
Savory chicken curry stuffed pastry

Seared beef crostini | blue cheese | red pepper
Balsamic steak bites | pearl onion | romesco
Kielbasa sausage skewer | spiced pineapple

N.W. salmon & shrimp cake | sriracha lemon aioli
Smokey prawns | chevere | pickled cucumber
Smoked salmon mousse | toasted points

Triple onion tart | goat cheese | chives
Green olive tapenade | melted brie baguette
Fresh mozzarella stuffed tomato | balsamic glaze

Displayed Appetizer

N.W. Charcuterie | soppressata salami | prosciutto | tinned oysters | smoked candied salmon | cambozola | red wine soaked sartori | cotswold | dried fruits | toasted nuts | pickled vegetables | local honey | whole grain mustard | Artisan crackers

Trio of vegetables | marinated, picked & roasted | garlic beet hummus

Farm Stand Spread
Seasonal fruits & vegetables | green goddess dip

Dips & Spreads
Green olive tapenade | garlic herb feta dip | chili crisp hummus | French baguette | sesame pita

Soups & Salads

Potato leek soup | garlic oil & fine herbs
Roasted beet & apple | creme fresh
N.W. clam chowder | whipped butter & scallions

Pear & blue cheese salad | candied pecan,field greens & cider dijon vinaigrette

Dried fruit & goat cheese | salted walnuts, arugula, spinach & balsamic fig vinaigrette

Petite watermelon & fresh mozzarella | mint, cucumber & basil emulsion

Entrees

Balsamic marinated beef filets | vintage white cheddar mashed potatoes | brussels sprouts with caramelized garlic

Seared salmon with lemon caper butter | garlic herb rice & orzo | sautéed French green beans

Roasted chicken breast with spiced cherry chutney | potatoes au gratin with gruyere | grilled asparagus

Vegetable Napoleon with eggplant,zucchini,red pepper,carmelized onion,portobello mushroom & three Italian cheeses | cannellini beans with olives,tomatoes & roasted garlic

Desserts

Dark chocolate espresso tort | triple creme cheese| toasted nuts | fresh berries

Lemon curd cheesecake | pecan crust | raspberry sauce

Caramel latte cloud cake | espresso whipped cream | ladyfingers

Menus priced from $50-$150 per guest