



# HORS D'OEUVRES & DINNER MENU

Gluten Free GF : Vegan VGN

Vegetarian V : Nuts N

## Party Boards

*Can combine to create a tasting table*

### ANTIPASTO BOARD *30 per person*

prosciutto, mortadella, salami, pepperoni, bocconcini, pecorino, marinated artichokes & mushrooms, pepperoncini, olives, breadsticks, crostini

### ARTISAN CHEESE BOARD *30 per person*

parmigiano reggiano, truffle goat cheese, brie, grapes, dried cranberries & apricots, strawberries, walnuts, crackers, crisps, flatbreads V, N

### CRUDITES BASKET *20 per person*

artfully & bountifully displayed steamed-crisp broccoli, asparagus, yellow squash, snap peas, baby carrots, radishes, grape tomatoes, celery, zucchini, red bell peppers, signature five-herb yogurt dip V

### MEZZE BOARD *25 per person*

baba ghanoush, roasted beet hummus, lemon-garlic hummus, falafel cakes & tahini sauce, dolmades (stuffed grape leaves), quinoa tabbouleh, feta cheese, roasted red peppers, marinated olives, pepperoncini, grilled pita V

### CROSTINI BASKET *20 per person*

rosemary-garlic white bean spread; sundried tomato pesto; spinach hummus; toasted baguettes V

### TARTARE BAR *30 per person*

tuna tartare; shrimp & cod ceviche; vegetable tartare

## Butlered or Plattered Hors D'Oeuvres

*(2-3 pieces per person, per item)*

### VEGETARIAN *10 per person (per item)*

**Butternut Squash Risotto Spoons** parmesan GF

**Wild Mushroom Cakes** chive-thyme yogurt

**Falafel Cakes** hummus vinaigrette

**Sweet Pea-Avocado Mousse** crostini VGN

**Spinach Hummus** crostini VGN

**Roasted Beet Hummus** crostini VGN

**Rosemary-Garlic White Bean** crostini VGN

**Soup Shots** harvest celebration, truffle cauliflower, wild mushroom, gazpacho GF

**Roasted Cauliflower, White Bean & Farro** tarragon VGN

**Asian Orzo Lettuce Wraps** peanuts, soy sauce vegan GF, N

**Zucchini Fritters** honey-mint yogurt

**Artichoke-Spinach Canape** baguette toast

**Carrot-Potato Latkes** dill sour cream

**Arugula Salad In A Glass** citrus vinaigrette vegan GF

**Quinoa Tabbouleh Cups** lemon, parsley vegan GF

**TMB Skewers** grape tomato, fresh mozzarella, basil, broken balsamic drizzle

**Polenta Canapes** wild mushroom duxelles

**Kale-Basil-Pesto Orzo Cups** walnuts N

**Vegetarian Dumplings** ponzu sauce

**Mini Frittatas** roasted vegetables & cheddar OR spinach-swiss GF

**POULTRY** 12 per person**3-Herb Chicken Salad Tea Sandwiches**

seven-grain, brunoise chives

**Chicken Satay Sticks**

green thai-curry dipping sauce GF

**Deconstructed BBQ****Pulled Chicken Tacos in a Glass**

tortilla crisps

**Mini Chicken & Waffles**

maple syrup

**Souvlaki Skewers**

oregano dressing GF

**BBQ Wings**

bourbon bbq sauce GF

**Chicken Parm Sliders**

mozzarella

**Chicken Liver Mousse Pate**

baguette toast

**PORK** 12 per person**Deconstructed Pulled Pork Taco Cups**

spicy slaw, corn tortilla crisps

**Bacon Brittle**

brown sugar GF

**Brussels, Bacon & Barley Spoons**

parmesan

**Mini Cubanos**

pickles

**BLT Canapes**

chipotle mayo

**SEAFOOD** 15 per person**Tuna Tartare Spoons**

citrus-soy vinaigrette (add 3pp) GF

**Mini Lobster Rolls**

basil aioli (add 3pp)

**Crab Salad Martinis**

lemon yogurtaise GF (add 3pp)

**Smoked Salmon Mousse**

endive spears or tea sandwiches

**Shrimp Cocktail Glasses**

bloody mary sauce GF

**Mini Crab Cakes**

old bay remoulade GF

**Tuna Nicoise Skewers**

tomato, potato, green bean (add 3pp) GF

**Shrimp & Grits Spoons**

scallions GF

**Smoked Salmon & Cream Cheese Canapes****BEEF & LAMB** 18 per person**Mini Reubens**

house made pastrami, sauerkraut, russian dressing

**Grass-Fed Beef Sliders**

mini brioche bun

**Mini Franks In A Blanket**

dijon mustard

**Korean Bulgogi Beef Sticks**

flank steak GF

**Tenderloin of Beef On Potato Planks**

horseradish sauce (add 3pp) GF

**Lollypop Lamb Chops**

mint chimichurri (add 3pp) GF

# Dinner Table

**MAINS** 30 per person

<b>Pan-Seared Cod</b> beet-apple coulis (add 5pp) GF	<b>Chicken Cassoulet</b> cannellini beans, carrots, bacon, sausage, onions, garlic
<b>Pan-Seared Branzino</b> lemon-caper sauce (add 5pp) GF	<b>Parisian Chicken Stew</b> mushrooms, yellow & green zucchini, carrots
<b>Pan-Roasted Salmon Filets</b> yogurt tzatziki GF	<b>Chicken Cotoletta A La Milanese</b> arugula, grape tomatoes & red onion salad
<b>Bbq Skirt Steak</b> bourbon bbq sauce (add 5pp) GF	<b>Oven-Fried Chicken</b> buttermilk
<b>Tenderloin of Beef (filet mignon)</b> bordelaise sauce (add 10pp)	<b>Bbq Chicken</b> bourbon bbq sauce GF
<b>Charred Hanger Steak</b> chimichurri GF	<b>3-Cheese Lasagna</b> ricotta, mozzarella, parmesan V
<b>Beef Bourguignon</b> carrots, mushrooms, pearl onions	<b>Lasagna Bolognese</b> (OR Bolognese Pappardelle) ground beef, red wine
<b>Beer-Braised Short Ribs</b> horseradish polenta (add 3pp)	<b>Wild Mushroom &amp; Spinach Lasagna</b> thyme bechamel V
<b>Roasted Rack of Lamb</b> rosemary-mint gremolata (add 10pp) GF	<b>Spinach &amp; Artichoke Lasagna</b> V
<b>Braised Lamb Shank</b> cabernet (add 8pp)	<b>Wild Mushroom &amp; Spinach Quinoa Risotto</b> thyme GF, V
<b>Grilled Veal Chop</b> (add 10pp) GF	<b>Mushroom Bolognese Pappardelle</b> parmesan V
<b>Slow-Roasted Lemon-Thyme Chicken</b> sauvignon blanc, garlic	<b>Mac 'N Cheese</b> cheddar, panko crumbs V
<b>Chicken Paella</b> smoked paprika	<b>Butternut Squash Risotto</b> thyme, sage V, GF
	<b>Asparagus &amp; Peas Risotto</b> lemon, white wine, basil, parsley V, GF

## Dinner Table

**SIDES** 10 per person

**Cauliflower-Potato Puree** truffle oil V, GF

**Whipped Truffle Potatoes** V, GF

**Turmeric Carrots** parsley V, GF

**Roasted New Potatoes** rosemary V, GF

**Roasted Sweet Potato Wedges**  
toasted pecans vegan GF, N

**Sauteed Seasonal Greens** shallots, garlic V, GF

**Roasted Asparagus** tarragon-citrus yogurt V, GF

**Sauteed Shaved Brussels Sprouts** shallots V, GF

**Cauliflower Gratin** gruyere, panko V, GF

**Glazed Heirloom Carrots & Parsnips** dill VGN, GF

**Roasted Roots** quinoa, carrots, parsnips, beets, butternut squash,  
maple-sage vinaigrette VGN, GF

**Persian Jeweled Rice**  
almonds, dried cranberries VGN, GF, N

**Citrus Brown Rice Salad** carrots, celery, orange  
& lime juice VGN

**Quinoa Tabbouleh** english cucumbers, roma tomatoes, parsley,  
mint, olive oil, lemon VGN, GF

**Moroccan Couscous** dried apricots, roasted garlic, scallions,  
cinnamon oil VGN

**Farro, Feta & Kale Salad** red onion, lemon V

**Mac 'N Cheese** cheddar, panko crumbs V

**Kale-Basil Pesto Pasta** orecchiette, kale, basil,  
parmesan, walnuts, olive oil V, N

**Butternut Squash Risotto** thyme, sage V

**Kale Caesar Salad** parmesan, croutons V

**Arugula, Radicchio & Endive Salad**  
citrus vinaigrette VGN, GF

**Kale, Cabbage & Carrot Salad** buttermilk dressing V, GF

**Seasonal Farm Greens** white balsamic vinaigrette V, GF

## Sweet Endings

12 per person

**Chocolate Mousse Bowl**  
chantilly cream, shaved chocolate V

**Almond-Brioche Bread Pudding**  
vanilla bean crème anglaise V, N

**Apple Crisp**  
oatmeal streusel V

**Pear Tarte Tatin** v

**Chocolate Bread Pudding**

**Caramel Cheesecake Mousse Bowl**  
chocolate graham sand V

**Berry Martinis or Bowl**  
mint whipped cream V

**Lemon Meringue Trifle**  
graham crumbles V

**Raspberry Panna Cotta**  
dark chocolate sauce V

**Mini Milkshakes**  
cookie toppers V

**Composed Fruit Platter**  
melon, pineapple, berries, grapes, kiwi V

**Sweet Potato Brownies &  
Whole Wheat Chocolate Cookie Plate** v

**S'Mores Board** v

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CUSTOMIZED CATERED EVENTS

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