



# HORS D'OEUVRES & LUNCH 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 GF

**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 GF

**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 GF

**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

## Buffet Lunch Table

Select three 45 per person; Select four 55 per person; Select five 65 per person

<b>Farmhouse Salad</b> chiffonade of romaine, hard-boiled egg, beets, bacon, blue cheese, carrots, avocado, walnut-raisin croutons, kalamata olives, english cucumber, grape tomatoes, signature white balsamic vinaigrette V	<b>Mini Sandwich Platter</b> dilled (or curry) egg salad; three-herb chicken; skinny tuna; tomato, mozzarella, basil; hummus, spinach & cucumber
<b>Herb-Roasted Chicken Platter</b> GF	<b>Kale-Basil Pesto Pasta</b> orecchiette V,N
<b>Grilled Chicken Platter</b> GF	<b>Spinach-Mushroom Lasagna</b> garlic bechamel V
<b>Seared Salmon Filet Platter</b> GF	<b>Roasted Roots &amp; Quinoa</b> maple-sage vinaigrette V,GF
<b>Bagels &amp; Lox Tower</b> assorted mini bagels: lox cream cheese; scallion-dill cream cheese; plain cream cheese; butter; platter of capers, cucumbers, tomatoes, red onion	<b>Arugula-Endive-Radicchio Salad</b> citrus vinaigrette VGN,GF
<b>Vegetable Frittata</b> zucchini, red bell peppers, yellow squash, cheddar V,GF	<b>Kale-Carrot-Cabbage Salad</b> buttermilk-apple cider vinaigrette V,GF
<b>Stuffed Brioche French Toast</b> berry compote; nutella; maple syrup V	<b>Seasonal Farm Greens</b> white balsamic vinaigrette V,GF
<b>Yogurt &amp; Granola Stand</b> vanilla yogurt, granola, berries V	<b>Quinoa Tabbouleh</b> roma tomatoes, english cucumbers, red onion, parsley VGN,GF
<b>Mini Croissants, Muffins &amp; Pastry Basket</b> plain & chocolate croissants, assorted muffins, danish, honey-infused butter, marmalade, raspberry preserves V	<b>Kale Caesar Salad</b> brioche croutons V
<b>Duet of Soups</b> choice of harvest celebration, truffle cauliflower, wild mushroom, tuscan tomato, potato leek, watermelon gazpacho V,GF	<b>Mac 'N Cheese</b> cheddar, panko V
	<b>Persian Jeweled Rice</b> almonds, dried cranberries VGN,GF,N
	<b>Moroccan Couscous</b> dried apricots, roasted garlic, scallions, cinnamon oil VGN
	<b>Farro-Feta-Kale Salad</b> red onion, lemon V,GF
	<b>Citrus Brown Rice Salad</b> carrots, celery, orange & lime juices VGN,GF
	<b>Beets &amp; Blood Orange Salad</b> tarragon, hazelnuts, balsamic glaze drizzle N,VGN,GF

## Sweet Endings

12 per person

<b>Chocolate Mousse Bowl</b> chantilly cream, shaved chocolate V	<b>Lemon Meringue Trifle</b> graham crumbles V
<b>Almond-Brioche Bread Pudding</b> vanilla bean crème anglaise V,N	<b>Raspberry Panna Cotta</b> dark chocolate sauce V,GF
<b>Apple Crisp</b> oatmeal streusel V	<b>Mini Milkshakes</b> cookie toppers V
<b>Pear Tarte Tatin</b> v	<b>Composed Fruit Platter</b> melon, pineapple, berries, grapes, kiwi VGN
<b>Chocolate Bread Pudding</b> v	<b>Fudgy Brownies &amp; Whole Wheat Chocolate Cookie Plate</b> v
<b>Caramel Cheesecake Mousse Bowl</b> chocolate graham sand V	<b>S'Mores Board</b> v
<b>Berry Martinis or Bowl</b> mint whipped cream V,GF	



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