

Sherwood Passed Hors D'oeuvres

All prices based on 100 pieces, can be broken into increments of 50 pieces

Hot

Sliced Beef Tenderloin on Crostini with Horseradish Crème Fraîche and Pickled Red Onion \$350

Bacon Wrapped Scallop \$350

Seasonal Hot Soup Shooter / Market Price Fall: Butternut Squash Bisque; Winter: Cream of Garlic;
Spring: White Asparagus and Truffle

Goat Cheese Stuffed Mushroom Caps \$225

Baked Oysters Rockefeller \$300

Spring Lamb Chop with Balsamic Glaze \$400

Mini Crab Cake with Cajun Remoulade \$300

Potato and Scallion Pancake with Horseradish Crème Fraiche \$200

Caramelized Onion and Cayuga Blue Cheese Tartlet \$225

Mini Reuben \$200

Spinach and Sundried Tomato Risotto Fritter \$300

Prosciutto-Wrapped Asparagus \$300

Cold

Bruschetta Grilled French bread with fresh Roma tomatoes, basil and Asiago cheese \$200

Olivade Bruschetta Crostini with Mixed Olive and Grafton Cheddar Cheese Spread \$200

Smoked Salmon Canapés \$275

Caprese Skewer \$250

Fresh Raw Oysters \$300

Lobster Salad Canapés \$300

Jumbo Shrimp Cocktail \$400

Horseradish Deviled Egg \$175

Seasonal Fruit Skewer \$200

Chilled Gazpacho Shooter \$200

**Prices subject to 18% gratuity, 3% service, and applicable sales tax*