

RECEPTIONS AND HORS D' OEUVRES



ROSEMARY HORS D' OEUVRE MENU

Sun Dried Tomato Rosemary and Goat's Cheese Phyllo
Smoked Salmon and Cucumber Skewers
Aged Cheddar Shortbread with Black Olive Tapenade
Arabian Meatball Skewers with Dijon Mustard Sauce
Dates wrapped in Prosciutto
Five Spice Pork Skewers with Hoisin
Beef Tenderloin on Rosemary Biscuit with Apple Pear Chutney
Avocado and Mango Spring Roll with Lemon Aioli
BLT mini skewer
BC Roll
Watermelon Basil Lychee Gorgonzola

This menu is for a minimum of 25 guests and serves one piece each per person.

BASIL HORS D' OEUVRE MENU

Caramelized Onion, Goat Cheese and Smoked Bacon Tart
Chicken Liver Pâté with Port Wine Cherries
Prawns with Watercress Sauce
Honey Garlic Lime Chicken Skewers
Aged Cheddar Short Cake with Black Olive Tapenade
Asian Five Spice Pork and Mango Spring Roll

Basil Tomato and Mozzarella trio

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THYME HORS D' OEUVRE MENU

Roasted Sweet Potato Fingerlings with a Maple Marinade
Fresh Vegetable Platter with Assorted Dips
Whole Brie topped with Roasted Garlic en Croute served with Baguette Slices
Caramelized Onion, Goat Cheese and Thyme Mushroom Duetto
Broiled Artichoke Parmesan Lemon Essence
Marinated Apricot in Port wrapped in Smoked Bacon
Prawn Avocado Papaya Spring Roll with Hoisin
Aged Cheddar Cheese Short Cake with Black Olive Tapenade
Asparagus wrapped in Prosciutto
Chicken Rice Firecrackers with Sweet and Sour Sauce
Asian Five Spice Pork Skewers with Hoisin Sauce

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HYCROFT AFTERNOON CELEBRATIONS + EVENTS

Selection

Fresh Fruit Display with Assorted Imported and Local Cheeses with Artisan Breads
Assorted Tea Sandwiches (cucumber, egg, tuna and smoked salmon, radish)
Assorted Quartered Sandwiches
Open Face Fresh Shrimp and Crab with a Dill Lemon Dip
Assorted Sushi display
Selection of In-Season Oysters on the Half Shell
Indian Candy
A trio of Pates with Crackers and Artisan Breads
Brie and candied roasted garlic and walnuts en croute

Prawns with Watercress Sauce
Cold Poached Salmon with Watercress Sauce
Selection of In-Season Vegetables with a Duo of Dips

Scandinavian Chicken Meatball Skewers with Dijon Mustard Sauce
Chicken Rice Firecrackers with Sweet and Sour Sauce
Satay Chicken Skewers with Thai Peanut Sauce

HORS D'OEUVRE DISPLAYS

House Smoked Salmon, Homemade Crispy Sesame Crackers, Cream Cheese and Purple Onion
International and Domestic Artisan Cheeses with assorted Crackers, Breads, Fruits and Olives (6 varieties of cheeses)

In Season Fresh Fruit OR Strawberry Topiary Tree

Grilled Cold Marinated Peppers

Raw Vegetable Crudités with Two Dips

Baba Ghanoush, Edame Bean Hummus and Olive
Tapenade with Grilled Flat Bread

Round of Brie en Croute with Spinach and Walnuts

SWEET CONFECTIONS

Chocolate Covered Strawberries

Espresso Chocolate Brownies

Lemons and Crème Cake

Crème Brulee

Apricot Almond Torte

Tuxedo Cake

Chocolate Macaroons

Mini Shortcakes with Seasonal Fruit

Lemon Meringue Tartlets

Assortment of Mini Desserts

Gingerbread Cake

Rhubarb Fennel Upside Down Cake

Pavlovas topped with Whipped Cream and In-Season Berries

Tapioca Pudding with Tropical Fruit Served on Chinese Soup Spoons*

Fresh Fruit Skewers

Trio of Sorbets