

The
WHITE APRON



PASSED HORS D'OEUVRES

HOT

Caramelized Onion & Roasted Tomato Flatbreads, Pecorino, Balsamic Glaze (Veg)

NH Mushroom Flatbreads, House Made Whipped Ricotta, Roasted Garlic, Shaved Parmesan (Veg)

Roasted Cauliflower & Smoked Gouda Soup Shooter, Slivered Scallion (GF, Veg)

Butternut Squash & Apple Soup Shooter, Herb Oil & Pepitas (seasonal) (GF, Vegan)

Vegetable Fried Rice Squares, Pan Seared Sticky Rice, Seasonal Vegetables, Tamari, Ginger,
Garlic, Togarashi (GF, Veg & Can be Vegan)

Pan-Seared Potato Pierogi, Brown Butter, Crème Fraiche, Caramelized Onions, Chives (Veg)

Grilled Flank Steak Skewer, Citrus-Garlic Yogurt Sauce, Chimichurri (GF)

Mini Beef Barbacoa Empanadas, Chipotle-Lime Aioli

Pulled Pork Sliders, Mini Buttermilk Biscuit, Chipotle Aioli, Pickled Red Onion

Saucisson En Croute, House Made Sweet Italian Sausage in Puff Pastry, Dijon Aioli

BLT- Slow Roasted & Seared Pork Belly, Baby Arugula, Confit Tomato, Gochujang Aioli (GF, DF)

Buttermilk-Brined Fried Chicken Bite, Spicy Ranch, Local Honey

Fried Chicken & Waffle, Sriracha Maple Aioli, Pickled Red Onion

Lamb Meatballs, Apricot Chili Glaze, Yogurt, Slivered Almonds, Fresh Mint

Sautéed Shrimp, Fresh Orange Juice & Brandy Glaze (GF)

Maine Crab Melt, Fresh Crab Salad, Grilled Garlic Toast, Melted Manchego

Mini Crispy Corn Taco, Cilantro-Lime Slaw, Avocado, Cotija Cheese (GF)
(Choose One: Beef Barbacoa, Pork Carnitas, Adobo Chicken, Citrus-Glazed Shrimp)

COLD

Avocado Toast, Multi-Seed Bread, Lemon, Radish, Sea Salt (DF, Vegan)

House Made Ricotta, Buttered Toast, Truffle Honey (Veg)

Heirloom Tomato & Watermelon Gazpacho Shooter (seasonal) (GF, Veg)

Savory Corn, Roasted Corn, Parmesan, Black Pepper, Pea Tendrils (GF, Veg)

Spring Pea & Arugula Soup Shooter, Mint, Lemon Crema (seasonal) (GF, Veg)

Caponata Crostini, Roasted Eggplant, Tomato, Capers, Pine Nuts, Basil (DF, Veg)

Compressed Watermelon (w/ Lemon, White Balsamic & Basil), Feta Crumbles (GF, Veg)

Chicken Liver Pate, Grilled Baguette, Fig Jam, Fines Herbs

Crispy Duck Breast, Blueberry-Lemon Agro Dolce (GF, DF)

Seared Beef Ribeye, Buttered Toast, Roasted Tomato Aioli, Confit Tomato

Chilled Lobster Escabeche, Pickled Peppers, Lime, Cilantro (GF, DF)

Salmon Gravlax Brunch Bite- Cream Cheese, Capers, Egg, Pickled Red Onion, Bagel Toast

Tuna Tar-Tar, Cucumber Cup, Green Apple, Shallot, Citrus, Salmon Roe (GF, DF)

Lobster Salad Canapé, Buttered Toast

Classic Shrimp Cocktail, Cocktail Sauce (GF, DF)

Prosciutto & Honeydew (compressed w/ Lemon, Balsamic Vinegar & Tarragon),
NH Honey (GF, DF)

Jammy Egg, Crispy Pancetta, Candied Jalapeno, Brie Fonduta (GF)

ENHANCEMENTS

Herb Encrusted Baby Lamb Chops, Blackberry Mostardo (GF, DF)

Fried Oyster, Classic Remoulade, Pickled Onion

Classic Maine Mini Lobster Rolls, Lemon-Chive Aioli

Bloody Mary Oyster Shot (Made w/ Belvedere Vodka) (GF, DF)