

The
WHITE APRON



PASSED HORS D'OEUVRES

HOT

Roasted Grape & Fennel Flatbread, Triple-Cream Cheese, Roasted Shallots (v)

Caramelized Onion and Sausage Flatbread, Tomato, Roasted Red Pepper, Parmesan, Arugula,
Balsamic Reduction

NH Mushroom Flatbread, House Made Roasted Garlic Ricotta, Shaved Parmesan (v)

Vegetable Fried Rice Squares, Pan Seared Sticky Rice, Ginger, Garlic, Togarashi,
Gochujang-Soy Glaze (gf, vg)

*Optional: Add Spicy Crunchy Tuna w/Sriracha Aioli

Butternut Squash Soup Shooter, Herb Oil (gf, vg)

NH Mushroom Dumpling, Green Onion, Ginger, Spicy Ponzu (vg)

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

Slow Roasted Pork Belly, Compressed Pineapple, Radish, Cilantro, Gochujang-Soy Glaze (df)

Lamb Meatballs, Apricot Chili Glaze, Yogurt, Toasted Almond Dust, Fresh Mint

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

Maine Lobster 'Rangoon' Bite, Warm Lobster Filling, Wonton Crisp, Szechuan Chile Oil

Chicken Thigh Skewer- Choice of Sauce: Romesco, Chimichurri, Satay (peanut)

Delicata Squash Saltimbocca, Prosciutto, sage, Aged Balsamic (Fall seasonal)

Pork Belly Coxinha, Cilantro Crema

Beef Short Rib Molotes, Mole Rojo, Cilantro Dust

Salt Cod Cake, Classic Remoulade, Chervil

COLD

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

Heirloom Tomato Gazpacho Shooter (Seasonal) (gf, vg)

Chilled Crab & Corn Salad, Crostini (df)

Mini Tomato Tart Tatin (v)

Compressed Mixed Melon (w/ Lemon & Honey, White Balsamic & Basil), Whipped Feta
(Seasonal) (gf, v)

Grilled Flank Steak Skewer, Chimichurri, Citrus Garlic Yogurt, Fresh Horseradish (gf)

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

Crispy Duck Breast, Cherry Gastrique, Pickled Mustard Seeds (gf, df)

Marinated Shrimp, Citrus, Saffron Aioli (gf, df)

Local Cod Ceviche, Lime, Tomato, Red Onion, Jalapeno, Cilantro (gf, df)

Salmon Gravlax Bite, House-Cured Salmon, Crème Fraiche, Fried Capers, Pumpernickel Toast

Lobster Salad Canapé, Buttered Toast

Classic Shrimp Cocktail, Cocktail Sauce (gf, df)

Brown Butter Madeline w/ House Made Ricotta, Fennel Jam, Pine Nuts

Tuna Tartare, Coconut Soy, Ginger, Tobiko, Cucumber Cup

Castelvetrano Olive Gougères, Blue Cheese Mousse, Fig Jam

Sicilian Caponata, Fresh Herbs, Crostini Toast

ENHANCEMENTS

Buckwheat Blini, Caviar, Crème Fraiche (MP) (gf)

Classic Steak Tartare, Brioche Toast (\$4.50 / \$6.50)

Herb Encrusted Baby Lamb Chops, Pine Nut Gremolata (\$4.50 / \$6.50) (gf, df)

Fried Oyster, Classic Remoulade, Pickled Onion (\$3.00 / \$5.00)

Classic Maine Mini Lobster Rolls, Lemon-Chive Aioli (\$6.00 / \$10.00)

Foie Gras Torchon, Cherry Compote, Chervil (\$5.00 / \$7.00)

Grilled & Marinated Octopus, Romesco, Chimichurri (\$4.00 / \$6.00)

*First price listed is based on replacing one of your existing hors d'oeuvres. Second price listed is for adding one of these choices, in addition to the full selection.

(Note: Supplemental Fees are subject to change)

gf (gluten free) • df (dairy free) • v (vegetarian) • vg (vegan)