



# PASSED HORS D'OEUVRES

## SALMON BELLY TARTARE TACO

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Taro root taco shell, wasabi sesame seed,  
avocado lime crema

## TOASTED MONTAUK STYLE LOBSTER ROLL

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Light mayo, brown butter, chive

## SESAME CRUSTED TUNA ON WONTON CHIP

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Wakame salad, wasabi caviar, wasabi aioli

## MARYLAND STYLE BLUE CRAB CAKE

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Old bay Aioli

## SAUTEED SHRIMP SKEWER

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W brown butter, garlic citrus sauce

## MARGHARITA PIZZETTE

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Arugula and pumpkin seed pesto, local  
heirloom tomato, buffalo mozzarella,  
parm

## COWGIRL PIZZETTE

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Fontina cheese, pickled jalapeno,  
pickled red onion, chimichurri





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## MECOX FARM SEGIT GRILLED CHEESE

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Served atop fire roasted tomato bisque chaser

## PORTOBELLO QUESADILLA

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Fontina cheese, sundried tomato tapenade, avocado  
crème

## ROCKET AND PISTACHIO PESTO CROSTINI

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Catapano goat cheese mousse

## GREEN THUMB RED BEET TARTAR

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Savory tart, Catapano Farm Goat Cheese mousse,  
crumbled pistachio, micro arugula

## CHEF PETE SUMMER ROLL

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Mango, jicama, cucumber, mint, cilantro, Asian peanut  
dipping sauce

## CRESCENT FARM DUCK CONFIT TACO

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East meets west hoisin barbecue sauce,  
spiced Asian slaw, wonton taco

## GRILLED BABY LAMB CHOPS

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Cucumber mint raita sauce





# PASSED HORS D'OEUVRES

## ENDLESS SUMMER PEACH BARBECUE PULLED CHICKEN TACO

Nori brine chicken, Mexican street corn relish,  
blue corn tortilla

## FRIED CHICKEN AND WAFFLE BITE

Maple bourbon glaze, chipotle aioli, waffle cone

## GRILLED MINI BEEF TENDERLOIN

Sourdough crostini , chimichurri onion marmalade

## MINI CUBAN SANDWICH

House cured Canadian bacon, roasted mojo pork, swiss  
cheese, dill pickle, dijonaise

## BRAT IN A BUCKET

Dijon , Everything bagel seasoning, pull pastry

## NASHVILLE HOT CHICKEN DUMPLING

Pickled carrots, dill pickle chip, spicy aioli

## LONG ISLAND PEKING DUCK QUESADILLA

Harissa aioli





# PASSED HORS D'OEUVRES

## CARAMELIZED ONION PIZZETTE

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Goat cheese, kalamata Olive

## COWBOY PIZZETTE

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Bbq pulled pork, fontina cheese, pickled jalapeno, pickled red onion, chimi

## COWGIRL PIZZETTE

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Fontina cheese, pickled jalapeno, pickled red onions, chimi

## MARGHERITA PIZZETTE

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Arugula and pumpkin seed pesto, local heirloom tomato, buffalo mozzarella, parmesan

## PORTOBELLO QUESADILLA

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Fontina cheese, sundried tomato tapenade, avocado crème

## MINI CUBANO SANDWICH

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House cured Canadian bacon, roasted mojo pork, swiss, dill pickle, dijonaise

## LONG ISLAND PEKING DUCK QUESADILLA

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Harissa Aioli

## SALMON BELLY TARTARE TACO

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Taro root taco shell, wasabi sesame seed, avocado lime crème





# PASSED HORS D'OEUVRES

## SAUTEED SHRIMP SKEWER

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Brown butter, garlic and citrus

## LOCAL GAZPACHO SHOOTERS

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Cucumber cup

## SESAME CRUSTED TUNA ON WONTON CHIP

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Wakame salad, wasabi caviar, wasabi aioli

## TUNA POKE TACO

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Cucumber and pineapple relish, togarashi, jalapeno crema, wonton shell

## BEEF NEGAMAKI

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Ttoasted sesame, scallion, wonton cup

## CHEF PETE SUMMER ROLL

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Mango , jicama, cucumber mint, cilantro, Asian peanut dipping sauce

## GREEN THUMB FARM RED BEET TARTARE

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Savory tart, catapano goat cheese mousse, crumbled pistachio, micro arugula

## ROCKET AND PISTACHIO PESTO CROSTINI

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Catapano goat cheese mousse





# PASSED HORS D'OEUVRES

## CURRY PEA SIMOSA

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Sweet chili dipping sauce

## ENDLESS SUMMER COFFEE RUBBED SHORT RIB CROQUETTE

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