



## **Hors D'oeuvres Menu Selections**

Passed

**Cold**

### **Ratatouille Tartlets**

*Seasonal Vegetables with Tomato Coulis on Parmesan Tartlet*

### **Bruschetta**

*Tomatoes, Basil, and Mozzarella on Focaccia Crostini*

### **Beggars Purse**

*Warm Gorgonzola and Roasted Pear Relish*

### **Polenta Cake**

*Wild Mushroom and Sundried Tomato Ragu*

### **Caramelized Onion and Apple Tart**

### **Boursin Cheese Tarts**

*Savory Pastry Shell filled with creamy Boursin Cheese and herbs*

### **Red Wine Biscuits**

*Red Wine Biscuits topped with Creamy Gorgonzola and Port Mission Figs*

### **Portobello Mushroom Sliders**

*Marinated and Grilled with Roasted Garlic and Basil Pesto Served on Focaccia Roll*

### **Tarragon Chicken Salad**

*Rosemary Roasted Grapes on Poppy Seed Spoon*

### **Pate de Foie Gras \***

*Smoked Pate Rosette with Blackberry Chutney on Sourdough Cup*

**Beef Tartare \***

*Marinated and Thinly Sliced Beef Tenderloin Served with Arugula and Horseradish Cream*

**Smoked Salmon Rosette \***

*Herbed Cream Cheese on Potato and Scallion Blini*

**Maine Mini Lobster Rolls \***

*Lemon Aioli on Brioche Bread*

**Margarita Shrimp**

*Tequila and Lime Infused served with Salsa Verde on Blue Corn Tarts*

**Mango Cilantro Shrimp Lollipops**

**Sesame Crusted Ahi Tuna Loin \***

*Sweet Chili Paste on Wonton Crisp*

**Crab Salad \***

*Served on Chili Lime Cone*

**Red Snapper or Scallop Ceviche \***

*Red Snapper Crudo Served with Plantain Chip*

**HOT**

**Brie en Croute**

*Flaky Pastry Dough Bundle with filled with Creamy Brie and Apricot Jam*

**Mini Grilled Vegetable Napoleon**

*Layers of Seasonal Vegetable and Smoked Mozzarella*

**Peking Duck & Scallion Rolls**

*with Hoisin Sauce*

**Quesadillas**

*Choice of: Vegetarian or Ancho Chicken (Both versions contain Sharp Cheddar Cheese)*

**Mac and Cheese Rounds**

*Breaded Creamy Three Cheese Mac and Cheese (Available: Pancetta or Lobster\*)*

**Tomato and Fennel Soup Shooter**

*Accompanied by mini Grilled Cheese wedge*

**Petite Sun Dried Tomato, Mortadella, Manchego Panini**

*Served with Basil Emulsion*

**Mini Falafel**

*Served with Tzatziki Sauce*

**Samosas**

*Served with Spicy Mango and Mint Chutney (Available: Vegetarian, Lamb, Chicken)*

**Indian Curried Eggplant and Couscous Salad**

*Served in Coconut Curry Cup*

**Moroccan Spiced Lamb Lollipop\***

**Pulled Pork Sliders**

*Served with Tangy Southern Slaw*

**Retro "Pigs in a Blanket"**

*Phyllo Wrapped Beef Franks with Sauerkraut with Spicy Grain Mustard*

**Coney Island mini Franks**

**Angus Beef Sliders \***

*with Vermont Cheddar*

**Ancho Beef \***

*Smoked Ancho Pepper Dusted Beef Medallions on Jalapeno Cornbread*

**Beef Carpaccio \***

*Rare Marinated Sirloin on Toasted Croustade, garnished with Caramelized Onions and Horseradish Cream*

**Thai Chicken Skewers**

*with Teriyaki Peanut Sauce*

**Coconut Shrimp**

*with Passion Fruit and Lime Fruit Marmalade*

**Lobster Risotto Cake**

**Spring Rolls**

*(Available in Chicken Cashew or Vegetarian)*

**Mojito Pork Tenderloin**

*Mojito Marinated Pork Tenderloin with Picked on Onions and Served on plantain chip*

**For further information please contact our event planner**

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