

Specialty Cocktails & Passed Canapes

Fall + Winter

The complete list for
fall + winter seasons
2016.



Specialty Cocktails

Autumn Delight

bourbon + apple cider
cinnamon scented syrup
fresh apple slice garnish
served over rocks

Chinese Pear Martini

crisp vodka + pear purée
white pear juice
shaken vigorously + poured over
ice

The Perfect Manhattan

a 'perfect' blend of
bourbon,
sweet + dry vermouth
with a cherry on top!



Blood Orange Sparkler

blood orange juice +
champagne

Cranberry Spice

Champagne

muddled cranberries +
agave nectar
bubbly champagne + winter
spices

The French 75

champagne + smooth gin
lemon juice + simple syrup
offered in flutes with a lemon twist

Aperol Spritz

traditional Italian aperitif
Aperol topped with Prosecco
splashed with seltzer

Specialty Cocktails

continued

Classic Old Fashioned

muddled bitters, maraschino
cherry + orange
a generous helping of bourbon
splash of club soda

Pear + Sage Mojito

pear liqueur + sage leaves

pear nectar + cane rum
splash of club soda
slice of pear + sage leaf for
garnish

Apple Grove Champagne

apple liqueur +
champagne
apple slice for garnish

Candy Cane Cocktail

peppermint schnapps
vodka + white crème de
cacao
shaken + served in a
candy cane rimmed
martini glass

Lychee Martini

lychee juice + vodka

Whiskey Sour

whiskey + simple syrup
fresh lemon + lime juice sour mix
maraschino cherry

The Big Apple

whiskey, dry vermouth + dash of
bitters
sparkling apple cider
garnished with petite lady apple



Tray Passed Hors d'Oeuvres

*Jumbo Lump Crab Cakes
regional classic
eastern shore rémoulade

*Beet Cured Salmon Gravlax
crostini
garlic aioli

Rosemary Grilled Beef
garlic aioli + chives
toast crisps

Potato + Pea Samosas
tamarind chutney

*Mini Burger
two bite brioche
comté cheese + caramelized
onions
frisée + whole grain mustard aioli

Glazed Beet + Fresh Mozzarella
crisp seasoned toasts

*Crispy Pork Belly with Glazed
Heirloom Carrots
onion mint relish
micro shiso
bamboo pick

Mac + Cheese Muffin
farmhouse aged cheddar
truffled aioli

*Roasted Autumn Figs
plump with honeyed goat cheese
+ toasted walnuts



Tray Passed Hors d'Oeuvres

continued

Butternut Squash Bisque
nutmeg scented creme fraiche
served en demitasse

*Lobster Burger
potato crisp + garlic aioli
two bite brioche

Wild Mushroom Ragout on
Polenta Toast
emmental cheese

*Lamb Gyro
served on mini pita
lemon yogurt
shaved pickled turnip +
cucumber confetti

*Tuna Dynamite Cones
spicy dressed ahi tuna
petite sesame cones
micro green garnish

Bocconcini Pops
roasted red pepper
fresh basil + herbed salt
GF

Apple Pie Moonshine Pork Belly
blackberry compote + pickled red
onion

*Yellowfin Tuna Tartare
shaved radish, ginger + crispy
amaranth
micro shiso garnish



Tray Passed Hors d'Oeuvres

continued

Velvety Cream of Tomato Soup
in demitasse cups
petite grilled cheese

Petite Ratatouille
toasted quinoa cup + basil cream
GF

**Chicken, Apple + Cheddar
Empanadas**
caramelized onion marmalade

***Lamb Lollipops**
mustard + herbed breadcrumb
crusted
tzatziki sauce

Port Poached Pears + Brie
pastry envelopes
pear + honey cream

Chicken 'n Waffle Skewer
malt battered fried chicken
bourbon maple syrup

*** Roasted Root Vegetable
Brochette**
parsnip, radish, beetroot and
carrot
pear honey and celery tendrils
GF, V

Piquant African Peppers
plumped with ricotta
truffle jam
GF



Tray Passed Hors d'Oeuvres

continued

*Chili-Ginger-Lime Shrimp
butternut squash puree
toasted pepitas

Fava Bean Falafel
grated lemon peel
lemon + tahini sauce
V

Tandoori Chicken
cucumber raita +
mango chutney
fried pita chip



Dried Cranberry, Pecan
+ Orange Zest Tartlets
tender + buttery shell

Braised Short Rib + Brie
miniature brioche

*Roasted Figs
stuffed with Shropshire
blue cheddar
wrapped in bacon

Crispy Brussels Sprouts
black olive puree
ceramic spoon
GF

*Lemon Steamed Jumbo Shrimp
cocktail sauce in a shot glass
GF

Tray Passed Hors d'Oeuvres

continued

Antipasti Skewers

sun-dried tomato + artichoke
olive + manchego
GF

Five Spice Duck Moo Shoo Wrap

rolled with fresh ginger + green
onion
hoisin sauce

Crostini with Fava Bean Mousse

black olive caviar
French breakfast radish

Pecan Encrusted Chicken

pan seared + skewered
bourbon apricot chutney

*Artichoke Gratin

toasted + golden

Whipped Russet Potato

Croquettes

drizzled with white truffle oil
dusted with fresh parsley

