

The Seasonal Experience
Sample Corporate Open House Menu

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Minimum 100 people

Herbed tomato bruschetta with fresh oregano and garlic crostini (Passed)

Endive spears with a roast pepper and smoked wild salmon mousse (Plattered)

Crostini topped with herbed Goat's Pride Dairy Chevre and red onion marmalade (passed)

Thai curried chicken skewers with peanut sauce (served hot) (Passed)

Mini bison burgers with grainy mustard aioli (served hot) (passed)

Crudités and dip (plattered)

Tuna tartare with truffled ponzu sauce in cucumber cup (passed)

Caprese skewers; vine ripened tomato, boconcinni, and black olive skewers with basil oil drizzle and sea salt sprinkle (plattered)

Butternut squash and sage tartlets with cranberry compote (plattered)

Wild mushroom and brie turnovers with pear chutney (served hot) (passed)

Chilled soups shots 1.) Thai spiced melon 2.) Curried gazpacho 3.) Yogurt and dill with pickled cucumber (passed)

International bread basket with assorted dips and spreads; Pita bread, pappadums, foccaccia bread, tortilla chips, and naan with warm chickpea vindaloo, chipotle sour cream, Black olive tapenade, House made guacamole with cilantro, tzatziki, and hummus

Fresh fruit platter with yogurt poppy seed dip

Salmon platter; Darjeeling tea cured salmon, salmon tartare, smoked salmon, and salmon caviar with whipped lemon mascarpone, crème fraiche, pickled red onions, mini wild rice and corn cakes, fresh dill, chives, preserved lemons, cucumber cups, and endive spears (add \$1.50 per person)

Platters of petite desserts, all homemade, (\$1.95 per person)

Some sample items may include:

White chocolate tarts filled with Michel Cluizel white chocolate ganache and cranberry compote

Dark chocolate cups with chocolate pistachio filling

Mini lavender crème brûlees

Phyllo crusted individual chevre cheesecakes with dried fruit compote