



# FLAVOR CATERING

## *Hors D'oeuvres*

**Bourbon Glazed Filet Mignon Skewers**  
*Creamy Blue Cheese*

**Kalamata Olive & Goat Cheese Tartlette**  
*Herbed Pennsylvania Goat Cheese*  
*Fresh Herbs*

**Chicken Sage Meatballs**  
*Fontina & Smoked Tomato Sauce*

**Local Sea Scallop Brochette**  
*Country Ham & Sauce Béarnaise*

## *Cocktail Party Buffet Arrangements*

### **French Charcuterie**

*Saucisson Sec, Country Pate, Smoked Duck Breast, Truffle Mousse, Paris Ham, Pork Rillet*  
*Whole Grain and Dijon Mustard*  
*Cornichons, Marinated Olives, Celeriac Remoulade, Chickpea & Carrot Salad*  
*Fresh Baguette*

### **Bistro Cheese Selection**

*Havarti, Aged Cheddar, Fresh Herbed Goat, Brie & Blue*  
*Apricots, Walnuts & Grapes*  
*Fresh Baguettes & Flatbreads*

### **Seasonal Farmer's Vegetable Crudités**

*Fresh Seasonal Vegetables that may include*  
*Haricots Verts, Yellow Snap Beans, Baby Carrots, Cucumber, Celery*  
*Broccoli, Cauliflower*  
*Endive, Fennel, Scallion, Grape Tomatoes, Radish, Bell Peppers*  
*Herbed Potato Crisps & Grissini*

*Roasted Yellow Onion Dip, Garlic & Lemon Hummus*

## **Pasta**

*Served with Assorted Bruschettas  
Cannellini Bean, Olive, Sage & Braised Kale  
Roasted Tomato, Garlic & Extra Virgin Olive Oil  
Fresh Focaccia & Olive Bread  
Grated Parmesan*

**Whole Wheat Penne with Basil Arugula Pesto**  
*Yellow Snap Beans, Haricots Verts, Roasted Tomatoes, Toasted Pinenuts*

## **Small Plates**

*These buffet items are a refined addition to the buffet. Each is individually plated and garnished and presented on the buffet. They are specifically designed to be enjoyed in a few bites with only a fork. They help add slightly more substance to cocktail parties taking place during the dinner hour.*

**Roasted Shrimp**  
*Spring Pea & Wild Grain Salad  
(Gluten Free)*

**Country Ham & Poached Organic Egg**  
*Frisee & Snap Bean Salad  
Dijon Vinaigrette & Shaved Aged Gouda*

## **Station**

### **SPANISH TAPAS**

#### **Seafood Paella**

*Shrimp, Scallops, Mussels, Clams & Calamari  
Saffron Rice*

*Warm Chorizo, Saucisson Sec Basquese*

*Bacon Wrapped Figs Stuffed with Almonds*

*Grilled, Marinated Artichoke Hearts with Shaved Manchego, Serrano Ham, Sherry Vinegar &  
Olive Oil*

#### **Escalivida**

*Charcoal Grilled Vegetables  
Eggplant, Tomatoes, Red & Green Bell Peppers, Onion  
Extra Virgin Olive Oil, Garlic & Black Olives*

*Country Breads*

## **Dessert**

#### **Assorted Sweets**

*Coconut Macaroons, Triple Chocolate Brownies,  
Blackberry Cheesecake Bars, Coconut Key Lime Bars,  
Lemon Drop Cookies*

#### **Assorted fruit**

*Fresh Strawberries*