



Black Bass Hotel

Hors d'oeuvres Menu

Maximum of 90 guests

Your choice of any eight items:

Stationed Hors d'oeuvres

- **Artisan Fruit and Cheese Table**
A selection of 5 imported and domestic cheeses garnished with fresh seasonal fruit, crostini and crackers
- **Marinated Grilled Vegetables**
Roasted peppers, mushrooms and tomatoes with grilled eggplant, squash and asparagus
- **Mediterranean Antipasto Table**
Eggplant purée (Baba Ganoush), hummus, kalamata olives, stuffed grape leaves and feta cheese with pita chips
- **Tomato and Fresh Mozzarella**
with basil coulis

Passed Hors d'oeuvres

- **Beef Satay** with Thai peanut sauce
- **Tenderloin of Beef Crostini** with horseradish sauce
- **Spanakopita** spinach and feta cheese in phyllo
- **Wild Mushroom Strudel** with mascarpone
- **Tuna Sashimi on Wonton Crisp** with Asian dipping sauce
- **Coconut Chicken Tenders** with honey mustard sauce
- **Baked Clams Casino**
- **House-Smoked Salmon Rosettes on Cucumber Rounds** with dill crème fraiche
- **Stuffed Mushrooms with Crabmeat and Spinach** topped with Hollandaise
- **Hot Sausage** with mascarpone cheese in puff pastry
- **Sea Scallops in Puff Pastry** with tomato caper beurre blanc
- **Chicken and Roasted Poblano Quesadilla** with salsa fresca
- **Potato Latkes** with house-smoked salmon and dill crème fraiche
- **Crab cakes** with garlic aioli and roasted red pepper coulis

Dessert Buffet

- **Stationed Miniature Seasonal Dessert Assortment**
Cream puffs, brownies, chocolate strawberries, cannolis, seasonal fruit tarts and fruit mousse shooters

Coffee & Tea Station included

Supplemental Entrée Buffet

Please choose 2 entrée items (additional charge of \$10.00 per person plus tax & gratuity)

- **Salmon Red Thai Curry**
With shiitake mushrooms, sweet peppers and basil chiffonade, white rice
- **Pesto Pasta**
Penne pasta with fresh basil pesto cream, sun-dried tomatoes and toasted pine nuts
- **Chicken, Shrimp and Andouille Sausage Jambalaya**
Baked rice casserole with celery, onions and sweet peppers
- **Beef Stroganoff**
Seared and braised beef, mushrooms served with sour cream and egg noodles
- **Vegan Cassoulet**
Roasted rutabaga, celery root, butternut and mushrooms with aromatic vegetables, white beans and tomato