



Terrace Party

Small Plate & Fork | For 50 guests or more

Choice of Stationed and Passed Hors d'oeuvres

Stationed Hors d'oeuvres | Please choose 2

- **Artisan Fruit and Cheese Table**
A selection of 5 imported and domestic cheeses garnished with fresh seasonal fruit, crostini and crackers
- **Crudités**
With gorgonzola dipping sauce
- **Mediterranean Antipasto Table**
Eggplant purée (Baba Ganoush), hummus, Kalamata olives, stuffed grape leaves and feta cheese with pita chips
- **Bailey's Pâté & Smoked Salmon Mousse Tray**
Black Bass Signature Dishes with red onions, capers, crackers and crostini
- **Marinated Grilled Vegetables**
Seasonal fresh vegetables served with balsamic dressing
- **House-Smoked Salmon Platter**
With whipped cream cheese, capers and diced red onions served with bagel chips
- **Island chips**
With guacamole and salsa fresca
- **Charcuterie Plate**
A selection of cured and smoked meats and sausages served with mustard sauce, cornichons and baguette

Passed Hors d'oeuvres | Please choose 4

- **Beef Satay** with Thai peanut sauce
- **Tenderloin of Beef Crostini** with horseradish sauce
- **Spanakopita** spinach and feta cheese in phyllo
- **Coconut Chicken Tenders** with honey mustard sauce
- **House Smoked Salmon Rosettes on Cucumber Rounds** with dill crème fraiche
- **Baked Clams Casino**
- **Stuffed Mushrooms with Crabmeat and Spinach** topped with Hollandaise
- **Chicken and Roasted Poblano Quesadilla** with buttermilk drizzle
- **Hot Sausage** in Puff Pastry with mascarpone cheese
- **Vietnamese Spring Rolls** with fresh herbs and vegan peanut sauce
- **Beef and Asparagus Negimaki**

Tossed Salad Station (all salad dressings served on the side) | Please choose 1

- **Baby Spinach Salad**

With bacon crisps, cooked egg, orange segments, candied walnuts, sliced mushrooms and red onions tossed in balsamic vinaigrette

- **Greek Salad**
Chopped Romaine Lettuce with kalamata olives, feta cheese, cucumbers and sliced red onions tossed in red wine vinaigrette
- **Traditional Caesar Salad**
- **House Salad**
Artesian lettuce mix with grape tomatoes, red onions and sliced cucumbers served with raspberry vinaigrette or creamy Gorgonzola dressing

Choice of Entrées | Please choose 3 from each column

Column A: Buffet Style

- **Chicken, Shrimp and Andouille Sausage Jambalaya**
Baked rice casserole with celery, onions and sweet peppers
- **Grilled Vegetable Lasagna**
Pasta layered with grilled vegetables, Locatelli, mozzarella and ricotta cheese; baked and topped with roasted tomatoes
- **Pork Belly and Scallop Kabob**
With orange chili glaze
- **Cajun Shepherd's Pie**
Ground beef pie topped with julienne vegetables and mashed potato, baked till golden brown
- **Pesto Pasta**
Penne pasta with fresh basil pesto cream, sun-dried tomatoes and toasted pine nuts
- **Chicken Red Thai Curry**
With shiitake mushrooms, sweet peppers and basil chiffonade
- **Vegan Cassoulet**
Roasted rutabaga, celery root, butternut and mushrooms with aromatic vegetables, white beans and tomato
- **Beef Stroganoff**
Seared and braised beef, mushrooms served with sour cream and egg noodles

Column B: Small Plates

- **Caribbean Spice Rubbed Pork Tenderloin**
With sweet potato purée and black bean mango relish
- **Beef Wellington Petites**
Seared beef tenderloin with mushroom duxelle and foie gras wrapped in puff pastry
- **Slider Selections | Please choose 1**
 - Barbequed Beef Brisket
 - Cuban Slow Roasted Pulled Pork
 - Mini Cheeseburgers
- **Molasses and Rum Painted Salmon**
With grilled sweet potato and banana salsa
- **Roasted Atlantic Salmon Pave**
With parsnip purée, mustard greens and pancetta
- **Slow Cooked Lamb Ragu**
Served over creamy polenta
- **Prosciutto Wrapped Stuffed Chicken Breast**

Stuffed with spinach and Feta cheese, topped with fresh stewed tomatoes

- **Arancini**
Crispy risotto balls with Gorgonzola cheese, lemon, oregano and tomato

Choice of Dessert | Please choose 1

- **Stationed Miniature Seasonal Dessert Assortment**
Cream puffs, brownies, chocolate strawberries, cannolis, seasonal fruit tarts and fruit mousse shooters
- **Event Cakes** (wedding, birthday, shower, etc...)
- Available from **The Lucky Cupcake Company - (267) 544-5912**
(certain restrictions may apply, please contact owner Joanne Jarin directly and you will have a tasting and work with her to design your event cake.)

Stationed Coffee & Tea included