

Terrace Party

Small Plate & Fork | For 50 guests or more

Choice of Stationed and Passed Hors d'oeurves

Stationed Hors d'oeurves | 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'oeurves | Please choose 4

- Beef Satay with Thai peanut sauce
- Tenderloin of Beef Crostini with horseradish sauce
- Spanikopita 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 Lasagne

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

Penne Pasta Pesto

Penne pasta with fresh basil pesto cream, sun-dried tomatoes and toasted pine nuts

■ Black Bean Tamale Pie

Ground beef with onions, peppers, tomatoes and corn baked with corn bread crust

Chicken Red Thai Curry

With shiitake mushrooms, sweet peppers and basil chiffonade

Three Sisters Vegan Cassoulet

Seasonal corn, squash, and beans

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
 - Beer Battered Fish Fillet
- Potato Crusted Tilapia

With house-smoked salmon beurre blanc

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 Mini-Dessert Buffet
 A seasonal selection of miniature desserts
- Event Cakes (wedding, birthday, shower, etc.) available from The Lucky Cupcake Company Certain restrictions apply

Stationed Coffee & Tea