

ORCHID GOURMET

2018 HORS D'OEUVRES

ARTICHOKE FRANCHAISE
(CLASSIC FRANCHAISE, LEMON BEURRE BLANC)

ASIAN GRILLED CHICKEN OR BEEF SATAY
(GINGER, SCALLION, SESAME, PEANUT SAUCE)

BEEF TENDERLOIN CARPACCIO
(ARUGULA, PARMESAN, OLIVE OIL, CHAMPAGNE MUSTARD DRIZZLE)

BEEF TENDERLOIN CROSTINI
(BALSAMIC CARAMELIZED ONIONS, HORSERADISH CRÈME)

BEEF TENDERLOIN SLIDERS
(ARUGULA, BRIE, BLACKBERRY CHUTNEY, DOLLAR ROLL)

BEET CARPACCIO
(CHEVRE, BOXWOOD BASIL, EXTRA VIRGIN OLIVE OIL, PISTACHIO)

BRAISED SHORT RIB
(BRUNOISE ROOT VEGETABLE, CABERNET DEMI-GLACE - CERAMIC SPOON)

BUTTERNUT SQUASH & RICOTTA BRUSCHETTA
(CARAMELIZED LEEK, HOMEMADE RICOTTA)

CAMEMBERT & PROSCIUTTO TARTINE
(THYME, LOCAL HONEY)

CHARCUTERIE BOARD
(SELECTION OF THREE SEASONAL CURED MEATS & ONE CHEESE)

CHEVRE TARTLETTE
(HEIRLOOM TOMATO, PESTO, CRISPY PROSCIUTTO)

CHICKEN & WAFFLES
(PEACH - HORSERADISH MAPLE SYRUP)

CHICKEN & CHORIZO EMPANADAS
(GOLDEN RAISINS, ABERIQUE OLIVES, LIME CREMA)

CLASSIC PIGS IN A BLANKET
(BLACK & WHITE SESAME SEEDS, CHAMPAGNE MUSTARD DIPPING SAUCE)

CRAB CAKES
(DOMESTIC JUMBO LUMP, TARRAGON AIOLI, SAUTÉED LEEKS)

GRILLED CRUDITÉ
(GRILLED ASPARAGUS, BABY CARROTS, BEETS, FENNEL & ZUCCHINI)

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DEVILISH QUAIL EGGS
(SCALLION, OSETRA CAVIAR)

EGGPLANT PARMESAN SATAY
(BASIL, GRAPE TOMATO, REGGIANO CRÈME)

FIG & CHEVRE CHEESE BRUSCHETTA
(CANDIED FRESH FIGS – SEASONAL)

FISH TACO
(FRIED COD, SALTED CABBAGE, CREMA, BIBB LETTUCE)

FOIE GRAS BLT
(MACHE, HEIRLOOM TOMATO, LEMON AIOLI, BRIOCHE)

FOIE GRAS TOAST POINT
(TOASTED BRIOCHE, MACHE, DEMI-GLAZE)

FRESH SUMMER ROLL
(CRAB OR VEGETABLE, CUCUMBER, DAIKON, CARROT, MINT, MAE PLOY)

FRIED ARTICHOKE
(SUMAC YOGURT, CHIVE OIL)

GRAVLAX PLATTER
(CREAM CHEESE, CAPER, DILL, BOILED EGG, RED ONION, TOMATO, CUCUMBER)

GRILLED COBBLESTONE
(FONTINA, WRIGHT'S BACON, TOMATO, ROSEMARY GRILLED CHEESE)

GRILLED FIG (SEASONAL)
(PROSCIUTTO, MASCARPONE FOAM)

GRILLED FLATBREAD
(HOMEMADE RICOTTA, WALNUT PESTO, CANDIED LEMON ZEST)

GRILLED LAMB SATAY
(MARINATED LAMB, TZATZIKI)

GRILLED SHRIMP SKEWER
(PESTO MARINATED WILD SHRIMP, TROPICAL FRUIT BRUNOISE, BEURRE BLANC)

GRILLED STUFFED BABY TRI-COLORED SWEET PEPPERS
(CHEVRE, GRILLED CORN, SMOKED PAPRIKA)

HERB-ROASTED CHICKEN CROSTINI
(BALSAMIC CARAMELIZED ONIONS, CHIPOTLE AIOLI)

IBERICO JAMON GRIDDLED TARTINE
(MANCHEGO, FIG PRESERVES, THYME)

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ITALIAN BITE-SIZE MEATBALLS
(GROUND CHUCK MEATBALL, MARINARA, PARMESAN CREAM SAUCE, BASIL OIL)

LAMB CHOPS
(SEARED DOMESTIC CHOPS, SUMAC TZATZIKI)

GRILLED MAINE LOBSTER SATAY
(SRIRACHA BEURRE BLANC)

MAINE LOBSTER CORN DOG
(CORN MEAL BATTER, CHAMPAGNE MUSTARD SAUCE)

MAINE LOBSTER SALAD ON BELGIAN ENDIVE
(CELERY, LEMON, FLAT-LEAF PARSLEY)

MANCHEGO CHEESE PUFF
(TOAST POINT, QUINCE PASTE, AGED MANCHEGO, SMOKED PAPRIKA)

MINI BBQ PORK SLIDERS
(SLAW, HOISIN SAUCE)

MINI CHEESEBURGER SLIDERS
(WHITE CHEDDAR, BIBB LETTUCE, CARAMELIZED ONION, CORNICHON)

MINI LOBSTER ROLL
(BIBB LETTUCE, CELERY, MAYO)

MINI MEATBALL GRINDERS
(MARINARA, PROVOLONE)

MUSHROOM TARTLETTE
(WILD SEASONAL MUSHROOMS, FRESH HERBS, REGGIANO)

NANTUCKET BAY SCALLOPS
(HONEYBELL, POMEGRANATE ARIL, LEMON BEURRE BLANC)

POLENTA & FONTINA CROQUETTE
(BLACKBERRY CHUTNEY, CRÈME FRAICHE)

POMMES PAILLASSON
(THYME, SEA SALT, MAPLE-CURRY KETCHUP)

POTATO LATKE
(CREAM FRAICHE, OSETRA CAVIAR, JULIENNE APPLE)

POTATO SKINS
(ROASTED POTATO SKIN, BACON, SCALLION, CHEDDAR, CRÈME FRAICHE)

PRIME BEEF TARTARE
(QUAIL EGG, SHAVED BLACK TRUFFLE)

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PORK, SHRIMP OR VEGETABLE POT STICKERS
(SAVOY CABBAGE, SCALLIONS, CARROT, GINGER, THICKENED PONZU)

PROSCIUTTO WRAPPED ASPARAGUS
(LEMON MASCARPONE, BALSAMIC REDUCTION)

RAW BAR
(COLD WATER OYSTERS, LITTLENECK CLAMS, SHRIMP COCKTAIL, MIGNONETTE,
COCKTAIL SAUCE, FRESH WRAPPED LEMONS)

ROCK SHRIMP TOAST
(TOM YUM PASTE, SCALLION, SESAME, SCALLION DIPPING SAUCE)

SMOKED SALMON & CREPE
(CHIVE CREPES, HOUSE SMOKED SALMON, CAPER, CRÈME FRAICHE)

SALSA & GUACAMOLE
(HOMEMADE TORTILLA CHIPS)

SALT-COD FRITTER
(POTATO, WRIGHT'S APPLEWOOD BACON, PEPPERS, REMOULADE)

SHRIMP, SNAPPER OR SCALLOP CEVICHE
(FRESH LIME, BELL PEPPER, JALAPENO, CILANTRO)

SHRIMP COCKTAIL
(WILD-CAUGHT DOMESTIC SHRIMP, COCKTAIL, CHAMPAGNE DIJON)

SKIRT STEAK TACO CUP
(BRAISED SKIRT STEAK, SALTED CABBAGE, CILANTRO, CREMA, BIBB LETTUCE)

SOUP SHOOTERS
(KABOCHA SQUASH, MINTED-PEA, MOREL, TOMATO CONSUME, SEASONAL)

SPANAKOPITA
(PHYLLO, WRIGHT'S APPLEWOOD BACON, SAUTÉED SPINACH, FETA, REGGIANO)

STUFFED MUSHROOM
(CRIMINI MUSHROOM, GRUYERE, REGGIANO CRÈME)

STUFFED BABY BLISS POTATO
(GOAT CHEESE, PANCETTA, FRESH HERBS, CRISP REGGIANO)

SUSHI BOARD
(ASSORTED ROLLS, SUSHI, SASHIMI)

SWEDISH MEATBALLS
(GROUND CHUCK, WILD MUSHROOMS, CREAM, DEMI-GLACE)

TEMPURA SATAY
(SHRIMP, SWEET POTATO, AVOCADO OR LOBSTER, SCALLION DIPPING SAUCE)

JESSELALEXANDER@MAC.COM (772) 532-4160

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TOAST POINT WRAPPED ASPARAGUS
(ROASTED ASPARAGUS, BOURSIN CHEESE, OLIVE OIL)

TOMATO & MOZZARELLA SKEWER
(BABY HEIRLOOM TOMATOES, BALSAMIC REDUCTION, BASIL OIL)

TUNA CHIP
(SESAME TUILE, WAKAME SALAD, WASABI CRÈME)

TURKEY BURGER SLIDERS
(BIBB LETTUCE, CARAMELIZED ONION, CHIPOTLE AIOLI, DOLLAR ROLL)