

Orchid Gourmet

2024 - 2025 Hors d'oeuvres

Artichoke Franchise

(Classic Franchise, Lemon Beurre Blanc)

Asian Grilled Chicken or Beef Satay

(Ginger, Scallion, Sesame, Peanut Sauce or Ponzu Sauce)

Asian Vegetable Croquette

(Carrot, Scallion, Squash, Sesame, Soy, Ginger, Avocado Mousse, Hoisin)

Beef Tenderloin Carpaccio Roulade

(Arugula, Parmesan, Olive Oil, Champagne Mustard Drizzle)

Beef Tenderloin Crostini

(Balsamic Caramelized Onions, Horseradish Crème)

Beef Tenderloin Sliders

(Arugula, Brie, Blackberry Chutney, Dollar Roll)

Beef Tenderloin Tartare - Prime

(Whole Grain Mustard, Extra Virgin Olive Oil, Anchovy, Chive)

Beet Carpaccio

(Chevre, Boxwood Basil, Extra Virgin Olive Oil, Pistachio)

Butternut Squash & Ricotta Bruschetta

(Caramelized Leek, Homemade Ricotta)

Orchid Gourmet

Camembert & Prosciutto Tartine

(Thyme, Local Honey)

Cauliflower Fritter

(Crème Fraiche, Trout Roe, Micro Lovage)

Charcuterie Board

(Selection of Cured Meats & Cheeses)

Cheeseburger Sliders

(White Cheddar, Bibb Lettuce, Caramelized Onion, Secret Sauce)

Chicken & Waffles

(Peach - Horseradish Maple Syrup)

Chicken & Chorizo Empanadas

(Golden Raisins, Aberique Olives, Chipotle Aioli)

Chicken Polpetta

(Avocado Mousse, Crema, Pea Tendril, Sea Salt)

Classic Pigs in a Blanket

(Black & White Sesame Seeds, Champagne Mustard Dipping Sauce)

Cod Fritter

(Potato, Wright's Applewood Bacon, Peppers, Remoulade)

Crab Cakes

(Domestic Jumbo Lump, Tarragon Aioli, Sautéed Leek)

Grilled & Fresh Crudité

(Asparagus, Baby Carrots, Beets, Fennel, Zucchini, Celery, Creamy Dill)

Orchid Gourmet

Devilish Quail Eggs

(Osetra Caviar, Micro Arugula, Smoked Paprika)

Eggplant Parmesan

(Grape Tomato, Reggiano Crème, Basil)

Fig & Ricotta Bruschetta

(Candied Fresh Figs, Lemon Ricotta, Grilled Crostini – Seasonal)

Fried Snapper Lettuce Wrap

(Fried Snapper, Salted Cabbage, Crema, Bibb Lettuce)

Foie Gras Toast Point

(Seared Foie Gras, Toasted Brioche, Mache, Cherry Syrup)

Fresh Vegetable Summer Roll

(Cucumber, Daikon, Carrot, Mint, Ginger, Light Soy, Mae Ploy)

Grilled Cobblestone

(Fontina, Wright's Bacon, Tomato, Rosemary Grilled Cheese)

Grilled Fig (Seasonal)

(Prosciutto, Mascarpone Foam, local Honey, Thyme)

Flatbread

(Lemon Ricotta, Walnut Pesto, Candied Lemon Zest, Micro Arugula)

Grilled Lamb Satay

(Marinated Lamb, Tzatziki)

Grilled Shrimp Satay

(Marinated Wild Domestic Shrimp, Tropical Fruit, Beurre Blanc)

Orchid Gourmet

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)

Italian Polpetta
(Ground Chuck Meatball, Marinara, Parmesan Cream Sauce, Basil)

Lamb Chops
(Tzatziki or Demi-Glace)

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 Lobster Roll
(Bibb Lettuce, Celery, Mayonnaise)

Mushroom Tartlette
(Wild Seasonal Mushrooms, Fresh Herbs, Reggiano)

Orchid Gourmet

Nantucket Bay Scallops

(Honeybell Segment, Pomegranate Aril, Lemon Beurre Blanc, Chive)

Polenta Cake

(Corn Pudding, Corn Relish, Romesco Sauce)

Polenta & Fontina Croquette

(Blackberry Chutney, Crème Fraiche)

Pommes Paillason

(Thyme, Sea Salt, Maple-Curry Ketchup)

Potato Latke

(Cream Fraiche, Osetra Caviar, Julienne Apple, Micro Arugula)

Potato Skins

(Roasted Russet Skin, Wright's Bacon, Cheddar, Crème Fraiche, Scallion)

Pork Belly Pot Stickers

(Savoy Cabbage, Scallions, Carrot, Ginger, Ponzu)

Prosciutto Wrapped Asparagus

(Lemon Mascarpone, Balsamic Reduction)

Pulled Pork Sliders

(Apple Cider Vinaigrette Coleslaw, Citrus BBQ Sauce)

Raw Bar

(Oysters, Littlenecks, Shrimp Cocktail, Mignonette, Wrapped Lemons)

Rock Shrimp Toast

(Tom Yum Paste, Scallion, Benne, Scallion Dipping Sauce)

Orchid Gourmet

Scorched Cauliflower

(Cauliflower Puree, Olive Tapenade, Parmesan Crisp)

Serrano Jamon Croquette

(Romesco Sauce, Parmesan Reggiano)

Smoked Salmon on Pumpernickel & Cucumber

(Pumpernickel Crouton Crumble, Crème Fraiche, Caper, Dill, Cucumber)

Smoked Salmon & Crepe

(Chive Crepes, Cream Cheese, Caper, Dill, Crème Fraiche)

Salsa & Guacamole

(Tortilla Chips)

Shrimp, Snapper or Scallop Ceviche

(Fresh Lime, Bell Pepper, Jalapeno, Cilantro)

Shrimp Cocktail

(Wild - Domestic 16-20, Cocktail Sauce, Champagne Dijon or Remoulade)

Skirt Steak Taco Cup

(Braised Skirt Steak, Salted Cabbage, Cilantro, Crema, Phyllo Cup)

Soup Shooters

(Seasonally Inspired)

Spanakopita

(Phyllo, Wright's Applewood Bacon, Sautéed Spinach, Feta, Reggiano)

Stuffed Mushroom

(Crimini Mushroom, Parmesan Reggiano)

Orchid Gourmet

Stuffed Baby Bliss Potato

(Goat Cheese, Pancetta, Fine Herbs, Parmesan Reggiano)

Sushi Rolls

(Assorted Sushi Rolls as Preferred, Light Soy, Wasabi)

Swedish Meatballs

(Thyme, Parsley, Wild Mushrooms, Cream, Demi-Glace)

Tempura Fried Vegetables

(Asparagus, Avocado, Broccoli, Zucchini, Sweet Potato, Scallion Sauce)

Toast Point Wrapped Asparagus

(Lemon Aioli, Extra Virgin Olive Oil)

Tomato & Mozzarella Skewer

(Heirloom Grape Tomato, Balsamic Reduction, Basil Oil)

Tuna Chip

(Kettle Cooked Potato Chip, Wakame Salad, Wasabi Crème)

Zucchini Toast

(Gruyere, Dill Aioli, Shallot, Parmesan Reggiano Sea Salt)