



Harryman House Hors d'Oeuvre Selections

Updated May 2009

Passed Hors d'Oeuvres (Hot)

Golden Raviolis cheese filled raviolis dredged in cornmeal and fried and served with arrabbita sauce (a spicy Italian tomato sauce)	\$65.00 / 50 pieces
Maple Duck on Sweet Potato Gaufrettes sliced maple grilled duck breast served on "waffled" sweet potato chips garnished with diced orange supremes and fresh chives	\$80.00 / 50 pieces
Sea Scallops wrapped with apple-smoked bacon and grilled	\$115.00 / 50 pieces
Lollipop Lamb Chops served with a mint dipping sauce	\$160.00 / 50 pieces
Chicken Quesadillas stuffed with diced chicken, black beans, corn, bell peppers, & cheese	\$65.00 / 50 pieces
Twiced Baked Potatoes "B" red-skinned potatoes baked, scooped, whipped with sour cream and cheddar cheese, re-stuffed, and topped with shaved truffles (without truffles subtract \$20.00)	\$65.00 / 50 pieces
Steak au Poivre on Crostini thinly sliced natural strip steak served on toasted crostini and served with a cognac, Dijon, cracked peppercorn, and reduced beef stock sauce	\$100.00 / 50 pieces
Mini Crab Cakes lump crab cakes blended with imperial sauce, and Old Bay seasonings, fried and served with a chili-lime aioli sauce	\$100.00 / 50 pieces
Potstickers wonton wrappers filled with spicy pork, shredded beef brisket, or asian vegetables and fried, served with a scallion soy dipping sauce (any one type) (an assortment of all three \$15.00 extra)	\$60.00 / 50 pieces
Blue Cheese Popovers mini popovers made with egg, milk, crumbled blue cheese and fresh thyme	\$50.00 / 50 pieces
Asian Meat Balls Ground pork and italian sausage meatballs in a ginger, chili paste, cilantro, chicken stock, and soy sauce served in mini skewers with steamed snow peas	\$65.00 / 50 pieces
Savory French Toast brioche rounds baked in a parmesan cheese, egg, and milk batter, topped with diced tomato, grated parmesan cheese, and basil chiffonade	\$60.00 / 50 pieces
Asparagus and Prosciutto Spears blanched asparagus wrapped with prosciutto ham and grilled, served with lemon aioli dipping sauce	\$70.00 / 50 pieces
Mini Croque Monsieur sliced ham and swiss cheese on thinly sliced white bread and pan-fried, cut into quarters	\$70.00 / 50 pieces
Assorted Mini Quiche — a variety of quiches including spinach, shrimp, mushroom, sun-dried tomato & chive, and ham and swiss cheese baked in petite pastry cups	\$75.00 / 50 pieces
Mini Pizzas petite individual pizzas (25 minimum)	\$1.50 / pizza
Margherita Pizza, Chipotle Chicken Pizza, Caramelized Onion Pizza, Mild Mushroom Pizza, Grilled Vegetable Pizza	

Passed Hors d'Oeuvres (Cold)

Jumbo Shrimp Cocktail served chilled with spicy cocktail sauce and lemon	- market price -
Smoked Salmon Canapés sliced smoked salmon on thin pumpernickel bread and topped with a caper, red onion, and chopped egg aioli with a fresh herb garnish	\$90.00 / 50 pieces
Herb and Spice Rolled Mozzarella Balls mini mozzarella balls rolled with a variety of chopped herbs, nuts, and spices	\$50.00 / 50 pieces
Tuna Tartar freshly chopped tuna tossed with spicy Dijon mustard and diced cucumber and avocado Served on crispy fried wontons chips	\$75.00 / 50 pieces
Mini Caprese "Napoleons" mini italian bread rounds topped with pesto, sliced cherry tomatoes, half of a mini mozzarella ball, and fresh basil chiffonade	\$40.00 / 50 pieces
Artichoke Leaves with Crab Salad steamed artichokes chilled and the leaves pulled, each filled with a spoon of crab, chive, and lemon zest salad	\$100.00 / 50 pieces
Seafood Ceviche scallops, shrimp, and crab with diced peppers, avocado, cilantro, and red onion in a fresh lime and orange juice marinade, served in baked corn tortilla cups	\$100.00 / 50 pieces
Toasted Goat Cheese with Shredded Beets chevre goat cheese spread on crostini rounds topped with shredded beets	\$45.00 / 50 pieces
Chilled Beef Rolls thin slices of grilled, sliced and chilled natural strip steak rolled around julienne vegetables and skewered, served with a scallion and soy dipping sauce	\$100.00 / 50 pieces
Barbecue Chicken Salad barbecue grilled chicken chopped and blended with celery and mayonnaise, served in flour tortilla cups and topped with sliced jalapeno peppers	\$50.00 / 50 pieces

Passed Mini Soups

**We will pass demitasse tea cups with individual "shots" of soup. These are great as hot soups in the winter or with chilled soups in the summer.
(25 serving minimum)**

Hot Soup Choices

Oyster Stew with oyster cracker garnish	\$2.00 / cup
Shrimp Bisque with chopped chive garnish	\$2.00 / cup
Sweet Corn Chowder with basil oil garnish	\$1.75 / cup

Cold Soup Choices

Gazpacho with chopped chive garnish	\$1.75 / cup
Topped with jumbo lump crabmeat	\$2.50 / cup
Spring Pea with basil chiffonade	\$1.75 / cup
Vichyssoise potato and leek soup with chopped chive garnish	\$1.75 / cup

Buffet-Style Hors d'Oeuvres (Hot)

Hot Crab Dip Jumbo lump crab dip served with toasted pita triangles	½ Chafing Dish	\$100.00
	Full Chafing Dish	\$175.00
Baked Brie wrapped with puff pastry with a caramel & pecan filling (available in alternate preparations; please inquire)	1 kilo brie round	\$35.00
Farfalle Pasta tossed with a fresh basil pesto cream sauce or zesty marinara sauce and garnished with freshly grated parmesan cheese		\$60.00
Beef Tenderloin rubbed with cracked pepper and fresh herbs, roasted and served sliced with rolls, red onion, and a spicy horseradish cream sauce (we serve the meat slightly chilled)	- market price -	
Sliced Oven-Roasted Turkey two breasts (approx. 15 lbs.) marinated and oven-roasted, sliced and served with assorted rolls, Hellman's mayonnaise, and honey mustard		\$125.00
Honey Roasted Spiral Cut Ham served with buttermilk biscuit and honey mustard		\$100.00
Sliced Top Round of Beef served sliced with assorted rolls horseradish sauce, dijon mustard sauce and red onions		\$125.00
We will be happy to provide a chef to slice hot beef tenderloin, roasted turkey breast, or top round of beef at a rate of \$25.00/hour.		
Swiss Fondue swiss and gruyere cheeses blended with served with an assortment of fresh torn breads, apple wedges, dried figs, poached creamer potato quarters, cauliflower, and asparagus		\$75.00

Buffet-style Hors d'Oeuvres (Cold)

Vegetable Crudit� featuring assorted seasonal vegetables often including but not limited to asparagus, bell peppers, carrots, celery, sugar snap or snow peas, cherry tomatoes, broccolini, and zucchinis served with two dipping sauces		\$3.00/person
American Cheese Display a selection of three domestic cheeses served with torn breads and crackers		\$3.00/person
Artisan Cheese Display a selection of delicious hand made artisan cheeses served with almonds, spicy walnuts, dried figs, sliced breads and crackers		\$4.75/person
Spanish Cheese Display a selection of Spanish cheeses including manchego and tetilla served with sarano ham, roasted bell peppers, marinated olives, and almonds		\$4.75/person
Fresh Fruit Display cantaloupe, melon, watermelon, oranges, strawberries, and other seasonal fruits		\$4.00/person
Vegetable Crudit�, Cheese Displays, and Fresh Fruit can be made for any size group (minimum of 15 people)and may be combined.		
Chilled Seafood and assortment of shrimp, crab claws, jumbo lump crabmeat, oysters or clams on the half shell, and lobster tails served on crushed ice with fresh lemons, limes, cocktail sauce, mignonette sauce, sake-lime sauce, hot sesame and chili sauce, and chili lime aioli	- market price -	

Buffet-style Hors d'Oeuvres (Cold) continued

Sushi Display hand rolled sushi featuring your choice of California Rolls, Tuna Rolls, Crab Roll, Spicy Tuna Roll, Smoked Salmon Roll, or Sushi of the Day served with wasabi, pickled ginger, and soy sauce on various sushi platters with chop sticks (minimum of 8 rolls) **\$10.00 / roll**

Smoked Salmon a side of smoked salmon sliced and served with chopped red onion, capers, and hard-boiled egg with a dill aioli and pumpernickel triangles **\$110.00**

Poached Salmon a whole Atlantic salmon poached and served with cucumber “scales” with fresh lemon and a dill aioli **\$110.00**

Shrimp Cocktail with Assorted Dips and Salsas jumbo shrimp coked and chilled served with an assortment of salsa and dips including but not limited to fresh cocktail sauce, cilantro-almond relish, tarragon mustard sauce, chili-lime aioli, and creole tartar sauce (Colossal, jumbo, and large shrimp are available) **- market price -**

Assorted Dippers with Dips and Salsas a great display for “nibblers” featuring assorted tortilla chips, Crispy wontons, toasts, “potato chips,” and pita triangles served with four dips/salsa listed: **\$80.00**

- Fresh Guacamole
- Toasted Pepita Dip
- Cilantro-Almond Relish
- Mango-Ginger Salsa
- Apple, Ginger, and Beet Salsa
- Black Bean and Corn Salsa
- Roasted Red Pepper and Eggplant Dip
- White Bean and Mustard Greens Dip
- Grilled Vegetable Salsa
- Tomato-Basil Salsa
- Edamame, Daikon, and Basil Salsa