



HORS D'OEUVRE MENU

Priced per Piece ▪ Minimum Order 20 Pieces per Item Please



Local Goat Cheese with pear, lavender honey and almonds on brioche toast 2.25

Roulade of Shrimp in feuilles de brick with ginger soy dressing 3.25

Prosciutto di Parma Wrapped Kiwi with toasted cashews 3.5

Tomato Bruschetta with fresh mozzarella 2

Truffled Wild Mushroom Ragout on crostini 3

Tiny Charleston Crab Cakes with white wine mustard butter - market price

Lamb "Lollichops" with persillade crust 8.5

Smoked Salmon on Blini with osetra caviar and crème fraîche 4.75

Petite House Ground Burgers on Toasted Brioche
with bleu cheese and caramelized onion 4.5

Pulled Pork Sliders on brioche 3.5

Chicken and Pancetta with whole grain mustard in feuilles de brick 3

Vegetable Spring Rolls with sweet chile sauce 2

Steak Tartar on Rye Toast with mustard and capers 3.25

Duck Confit on blini with crème fraîche 3.75

Tuna Sashimi with asian vegetables on crisp wonton 4

Cold Smoked Bacon Wrapped Scallops market price

Goat Cheese-Applewood Smoked Bacon Profiteroles 2.75

Grilled Flank Steak Slices with pickled red onions and horseradish cream 3.5

PLATTERS

Minimum 20 Guests

Butcher's Board Adjusts Seasonally \$7

A taste of what might be offered: prosciutto di parma, chicken pâté, imported and local cheese, cornichons, blackberry onion jam, crostini, house made crackers, spiced pecans, and whole grain mustard

Artisan Cheese Platter with fruit and local handcrafted crackers \$6 per person

Seasonal Fruit Platter \$3.5 per person

Upgraded Fruit or Cheese Platter

exotic fruits, an out-of-this-world cheese selection, and various accoutrements
market price

Assorted Grilled/Raw Vegetables with bleu cheese or herbed buttermilk dip \$3 pp

Wheel of Warm Brie Cheese with fruit compote and grilled ciabatta \$75 per wheel

Prime Rib and Asparagus Wraps with horseradish cream \$4.5 per piece

Chicken Satay with peanut soy glaze \$3.5 per piece

Shrimp Cocktail with bloody mary sauce \$2.75 per piece

Vermont White Cheddar Macaroni & Cheese \$4.5 per guest

Smoked Salmon

traditional accoutrements \$90 per platter (serves 20-25)

Toasted Pita with hummus and fattoush \$2.25 per guest

Tea Sandwiches

pesto portabella with roasted red pepper
capicola, prosciutto, tomato and jarlsberg
smoked salmon with caper crème fraîche \$4 per person

Assorted Petite Pastries \$6.5 per person

* Evans Street Station menus are seasonal and subject to change based on market and availability.