



Our Chilled Passed Hors d'oeuvres

Meat

Steak Tartar on Fingerling Potato Chip and Truffle Oil

Beef Tenderloin, Gorgonzola and Arugula Roll

Beef Tenderloin, Caramelized Onion and Horseradish Roll

Teriyaki Beef, Scallion, Pickled Daikon Wrap and Nori

Chicken and Poultry

Ginger Chicken Salad, Sesame Seeds in a Wonton Cup

Grilled Lime Cilantro Chicken Breast, Crispy Polenta Cake with Avocado Salsa

Jerk Chicken Salad on a Plantain Chip with Mango Relish

Green Tea Crepe of Roast Duck, Thai Chili Sauce and Cucumber

Seafood

Seared Saku Tuna on a Lotus Chip and Wasabi Caviar

Great Lakes Walleye Ceviche on a Fried Yucca Crisp

Citrus Smoked Salmon on Crispbread with Watercress Crema and Chopped Egg

Artichoke and Dill Gougère, Smoked Salmon and Crème Fraîche

Smoked Trout Salad, Horseradish and Lemon Zest on Red Belgian Endive

Spoon of Crab Salad with Citrus Crème Fraîche, Celery and Toasted Brioche

Deviled Quail Egg with Sour Cream, Chives and Caviar

Chilled Lemongrass Poached Shrimp with Green Chili Cocktail Sauce on a Rice Cracker

Vegetarian

Grilled Eggplant Cannelloni, Local Goat Cheese and Sun Dried Tomatoes

Gruyere Soufflé Bites with Habanero Apple Relish

Belgian Endive Leaf with Curried Green Apple and Celery Root Raita

Spiced Pumpkin Seed Crusted Goat Cheese and Dried Fig Truffle

Pear Chutney Flat Bread, Frisée, Ricotta Salata and Olive Oil

Roasted Eggplant and Lentil Salad on a Pappadam with Tahini



Our Hot Passed Hors d'oeuvres

Meat

Slow Roasted BBQ Pulled Beef Brisket and Cheddar Jalapeño Polenta
Roasted Purple Potato, Chorizo Suprema, Crème Fraîche and Chives
Beef Shumai with Red Pepper Ginger Sauce
Tenderloin Bite on a Skewer and Sesame Chili Glaze
Rosemary Braised Lamb on a Roasted Garlic Potato Cake
Braised Beef in Phyllo, Wild Mushrooms and Red Wine
Roasted Baby Lamb Chops with Feta Cheese Persillade Crust
Candied Pepper Bacon and Chunky Peanut Butter Toast
Braised Pork Belly Bite with Candied Shallots

Chicken and Poultry

Chicken and Cilantro Fritter and Creole Mustard
Grilled Goat Cheese Sandwich with Duck Prosciutto and Raspberry Jam
Chicken Cordon Bleu Bite with Caper Remoulade
Smoked Chicken Flatbread with Herb Cheese and Mustard BBQ Sauce

Seafood

Maryland Style Lump Crab Cake and Lime Aioli
Coconut Fried Shrimp and Thai Red Curry Aioli
Steamed Thai Shrimp Cake and Cucumber Relish
Seasoned Grilled Shrimp Bite with Horseradish Sauce
Panko Breaded Scallop Yakitori with Sweetened Soy Sauce Drizzle

Vegetarian

Zucchini Fritters, Smoked Mozzarella and Charred Tomato Dipping Sauce
Grilled Seasonal Mushroom and Leek in a Crisp Phyllo Roll
Pizzette of Caramelized Fennel, Greens and Maytag Blue Cheese
Parmesan Crusted Artichoke and Boursin
Roasted Apple, Leek and Brie Gougère
BBQ Spiced Chick Pea Falafel Bite on a Skewer with BBQ Tahini Sauce
Truffled Mac and Cheese in a Parmesan Cone
Roasted Pear, Blue Cheese, Candied Walnuts and Arugula Flatbread

Shots

Roasted Corn and Cilantro Cream
Honey Roasted Squash with Toasted Hazelnuts
Warm Celery Root Vichyssoise
Three Cheese and Ale Soup with Crushed Pretzels

***Limelight Favorites******Empanadas*** with Chipotle Sour Cream

Braised Beef
Chicken Tinga
Vegetarian

Tamale Bites with Avocado Pico de Gallo

Braised Beef
Chicken Tinga
Vegetarian

Pot Stickers with Chili Hoisin Sauce

Ginger Beef
Sesame Cabbage
Honey Soy Chicken
Asian BBQ Roasted Butternut Squash
Shrimp and Green Onion

Risotto Cakes

Spinach Risotto Cakes, Charred Tomato and Caper Relish
Mushroom Risotto Cakes and Caramelized Shallot Jam
Butternut Squash Risotto Cakes, Chipotle and Queso Fresco

Quesadillas

Smoked Chicken, Brie and Caramelized Onion
Pork Tinga, Avocado, Queso Fresco and Cilantro
Smashed Black Bean, Chipotle and Goat Cheese

Satays

Grilled Beef Satay with Green Peppercorn Aioli
Asian Glazed Duck Satay with Scallions
Chicken Satay with Spicy Peanut Sauce and Thai Basil
Honey Chipotle Portobello Satay
Buffalo Chicken and Blue Cheese