



MICHAEL J. FERRO FINE CATERING

Additional Passed Hors D'oeuvres Menu

~ Passed Hors D'oeuvres ~

Hot

Maine Lobster & Champagne Risotto Cakes

Sweet Maine Lobster Coupled with
Creamy Arborio Rice
Truffle Basil Emulsion Dipping Sauce

Signature Avocado Fries

Dusted with spiced old bay
Smoked Chipolte remoulade

Lobster Mac & Cheese

Truffle Oil Drizzle
Served in a Chinese Takeout Container

Asian Fish Cakes

Shrimp & White Fish
Red pepper, carrots & Bermuda Onion
Red Chili Sauce

Mini Jumbo Lump Crab Cakes

Spicy remoulade

Devils on horseback

Goat cheese stuffed dates wrapped with bacon
Toasted pistachio & honey maple glaze

Mini Monte Cristo

Ham, Turkey and Swiss with dejon and mayo sandwich
Egg battered on country white bread

Chicken & Lemon Grass Wontons

(Steamed or sauteed)
Teriyaki honey glaze



Classic Scallops & Bacon

Sea scallops wrapped with Apple wood smoked bacon

Breaded Coconut Shrimp

Pan seared Golden Brown

Served with sweet & sour red chili sauce

Signature black angus mini burgers

House made Ketchup, Vermont Cheddar Cheese,
& Pickles on a brioche roll

Cocktail franks en croute

Served with honey dejon Mustard

Eggplant Crisp

Oven Roasted Tomatoes, Truffle Pecorino & Oregano

Duck & White Bean Quesadilla

Roasted Beets, Sage & Jack Cheese
Cilantro Lime Drizzle

~ Skewers & Kabobs ~

Terriyaki Beef Satay with peanut dipping sauce

Szechuan Beef Satay with teriyaki glaze

Tikka Chicken satay – Indian spiced

Shrimp & Andouille sausage kabob

Tandoori Chicken Satay

Chipolte Churrasco beef kabob

Shrimp & andouille sausage kabob

Shrimp & scallop on a sugar cane skewer

Seared Scallop in a Asian spoon with Vanilla bean sauce

Moroccan Lamb lollipops with pistachio crust

Chicken pineapple Kabobs honey orange glaze

Mediterranean Chicken Kabob

Thai Peanut Chicken Satay

Antipasto kabob with fresh Mozzarella



~ **Grilled Flat Bread Pizza** ~

Choose 3

- 1) goat cheese, sundried tomato and olive
- 2) plum tomato, fresh mozzarella and Basil
- 3) duck confit, manchego and oven roasted tomatoes
- 4) Caramelized onion, gorgonzola and toasted walnuts
- 5) Artichoke hearts, roasted peppers, kalamata olives and goat cheese
- 6) Grilled chicken, fresh mozzarella and pesto
- 7) Boursin cheese, filet mignon and caramelized onions

Cold

BLT Toast Stars

Thick Cut Apple wood Smoked Bacon, Heirloom Tomatoes, Crisp Romaine Lettuce
Light Lemony Aioli

Lobster Cocktail

Poached Maine Lobster in a fluted cucumber cup
Caper cocktail sauce & dill

Ahi Tuna Tartar

Diced Ahi Tuna
Mildly Spicy Siracha Sauce & sesame seeds
Crispy Wonton

Southwestern Grilled Shrimp salad

Tortilla cup and guacamole

Black Mission Figs

Stuffed with Humboldt Fog Cheese
Wrapped with Parma Ham

Peking style Duck Bang Bang

Asian vegetables, spicy Hoisin on a crispy wonton

Smoked Salmon Cnape'

Norweigan Smoked Salmon floret, crème fraiche and caviar
Mini potato pancake



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Filet of Beef Crostini

Garlic crostini with horseradish crème, caramelized onion and chive

Stuffed Endive

Boursin Crab mousse and micro greens

~ Small Plates ~

Shrimp Cocktail

Caper cocktail sauce and lemon

Cheese boards

Two cheeses with fresh fruit

Fig spread, water crackers and baguette

Small Ivory plate of caviar

MK Price

~ Miniature Sweets ~

Passed HD style, please pick four

Truffles and Petit Fours

Assorted French Almond Macaroons:

Chocolate, Pistachio, Coffee, Vanilla & Raspberry

Key Lime Tarts

Fruit & Berry Pastry Cream Pies

Cheese Cake stuffed Strawberries with chocolate drizzle

~ Bar Service ~

Ice and Bar Fruit ONLY

Host to Provide All Beverages