



MICHAEL J. FERRO FINE CATERING

Passed Hors D'oeuvres & Stations Menu

~ Passed Hors D'oeuvres ~

Please select six, allowing for a balance of both hot & cold items.

Hot

Signature Mini Burgers

The "1/4 oz-er" – black angus burger
Vermont Cheddar Cheese & Pickle
on a Brioche Roll

Maine Lobster & Champagne Risotto Cakes

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

Eggplant Crisp

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Oven Roasted Tomatoes, Truffle Pecorino & Oregano

Signature Avocado Fries

Crispy Avocado French Fries
Chipotle Tomato Aioli

Coconut Shrimp

Crisp Golden Brown Tiger Shrimp
Ginger-Ponzu Dipping Sauce

Maryland Crab Cakes

Lightly Spiced and Pan Fried
Old Bay Remoulade
Chive Stick

Vegetarian Spring Roll

Wild Mushroom & Leek Spring Rolls
Hoisin Soy Glaze
Toasted Sesame Seeds



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Asian Turkey Meatball

Fermented Black Beans, Garlic & Cumin
Spicy Peanut, Ponzu & Sweet Chili Dipping Sauces

Sips of Maine Lobster Bisque

Brandied Lobster Bisque
in a Demi Tasse Cup
Shiitake Mushroom Chip Garnish

Cold

BLT Toast Stars

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

Peking Duck Bang Bang

Duck Confit in Hoisin BBQ Sauce
Brunoise of Asian Vegetables
Crispy Wonton

Ahi Tuna Tartar

Diced Ahi Tuna
Mildly Spicy Siracha Sauce
Fluted Cucumber Cup

Seared Tenderloin of Beef

Garlic crostini
Caramelized Onions, Horseradish Cream & Chervil

Black Mission Figs

Stuffed with goat cheese and wrapped with Parma Ham

Grilled Vegetable Roulade

Grilled Summer Squash, Caramelized Onion, Goat Cheese & Baby Arugula
Roasted Red Pepper Hummus and Pesto
Micro Basil Garnish



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Optional Enhancement Passed Hors D'oeuvres

Additional charges applicable per person

Crispy & Creamy Quail Egg

Horseradish Dill Potato Crisp

&

Creamy Roast Garlic Whipped Potatoes

Sunny Side Up Quail Egg

White Truffle Oil

Seared Foie Gras

Gaufrette Potato Chip

Balsamic Drizzle

Smoked Salmon Napoleon

Layers of Norwegian Smoked Salmon, Wild Poached Dilled Crème Fraiche Salmon,

Lemon Zest & Horseradish

Pumpernickel Melba

Ahi Tuna Burger

Asian Marinated Pan Seared Tuna Burger

Wasabi Cream, Hoisin Dressing and Pickled Ginger

On a Sesame Seed Bun

~ Cocktail Party Stationary Grazing Buffet ~

These options are a hearty complement to a passed hors d'oeuvre menu, when plates and utensils are more trouble than they're worth, or to supplement a dinner buffet.

Artisan Cheese Board

A selection of imported and domestic cheeses hand selected

Garnished with dried fruits, grapes & nuts accompanied by artisan breads, crisps and crackers

\$9.95 per person

Artisan Cheeses, Charcuterie & Crudités

A selection of imported and domestic cheeses hand selected

Accompanied by artisan breads, crisps, and crackers

Assortment of Pate, Proscuitto and Salametti Accompanied by cornichons & imported olives

Seasonal vegetables including baby zucchini, radishes, red peppers, French beans, cauliflower,

edamame, asparagus, pear tomatoes, baby carrots & jicama

Lemony Watercress Dip

12.95 per person



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Artisan Bruschettas, Dips & Spreads

Red Pepper Hummus, Lemon-Artichoke Pesto, Roasted Tomato Whipped Goat Cheese,
Served with crostini, crisps, crackers & flatbreads
\$9.95 per person

Mediterranean Platter

Toasted Pita Wedges & Baby Vegetables
Red Pepper Hummus, Lemon-Artichoke Pesto & Roasted Tomato Whipped Goat Cheese
Grilled Chicken & Pepper Kebabs
\$12.95 per person

Two Bite Kebabs

Please select 3 types

Grilled Moroccan Lamb Kebabs
BBQ Chicken - Lemon Thyme Marinade
Spiced Grilled Shrimp - Preserved Lemon & Artichoke Tomato Relish
Teriyaki Beef - Ginger Soy Glaze
Heirloom Teardrop Tomatoes, Basil & Fresh Cellingine Mozzarella Cheese
Portobello Mushroom, Yellow Pepper & Grape Tomato - Garlic Rosemary Marinade
Asian BBQ Salmon - Minted Melon Relish
Range \$7.95 to \$12.95 per person

Champagne Poached Jumbo Shrimp Cocktail

Duo of Sauces:
Piquant Tomato Horseradish Sauce
Tarragon Mustard
MK price

Assorted Miniature Sandwiches:

Sliced Filet of Beef

Horseradish Cream, Caramelized Onions & Arugula
Heirloom Tomato, Organic Basil, & Mozzarella
Roasted Turkey & Brie
Cranberry Chutney & Honey Mustard
\$9.95 per person

Traditional Scottish Smoked Salmon Platter

Brioche & Pumpernickel Toast Points
Capers, Lemon Wedges, Red Onion & Crème Fraiche
\$12.95 per person



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~ **Miniature Sweets** ~

Passed HD Style, Please Select Four

Blueberry & Strawberry Fruit Pies
Assorted French Almond Macarons:
Chocolate, Pistachio, Coffee, Vanilla & Raspberry
Key Lime Tarts
Warm Mini Cinnamon and Sugar Donuts
Assorted Miniature Cupcakes
Vanilla & Chocolate Milk Shakes
Root Beer Floats
Truffles and Petit Fours
Cheese cake stuffed strawberries with chocolate drizzle

~ **Coffee/Tea Service** ~

Additional charges applicable per person

House Blend Regular & Decaffeinated Coffee
Assorted Harney & Sons Teas

~ **Optional Bar/Beverage Service** ~

Additional charges applicable per person

Supplemental Bar Mixers ONLY

Host to Provide Wines, Liquors, and/or Beer
Assorted Sodas, Juices, Sparkling and Still Water, Bar Fruit and Ice

OR

Ice and Bar Fruit ONLY

Host to Provide All Beverage