



## Hors D'Oeuvres

### Signature Hors D'Oeuvres:

Polenta - with a wild mushroom ragout (V) Wasabi Salmon Tempura- salmon wrapped with nori & wasabi mayo (G)

Crab Cakes - with old bay seasonings, red peppers, cilantro, & roasted garlic aioli (G)

Mini Prosciutto Pizza - with arugula, cherry tomato, & parmesan (G, D)

Sliders - BBQ Beef or Bacon Cheddar Burgers (G, D) Shrimp Fritters - with Mango Salsa (G, D)

Salmon Crostini- with lemon cream cheese & crisp capers (G, D)

Gazpacho Shot - with shrimp, chilled soup with tomato & pepper, shot of vodka

California Roll - sushi rice, crab, avocado, carrot cucumber, wasabi soy pipette

Vegetable Terrine - layered vegetables with goat cheese - vegan option available (V)

Prosciutto & Melon - Cantaloupe wrapped in prosciutto

### Exclusive Hors D'Oeuvres

Arancini - risotto stuffed with Italian sausage, panko crusted and a marinara sauce (G, D)

Mussels Rockefeller - spinach, mayo baked with mozzarella cheese and bacon (D)

Braised Short Ribs Sliders - on a brioche bun (G) Scotch Egg - Quail Egg wrapped with an herbed sausage, fried with a pineapple curry mayo (G) Grilled Polenta - with a garlic king prawn (D)

Tempura Dill Prawns - tempura prawns with a creamy dill sauce (G, D)

Chicken liver pate - served on naan bread with cherry tomato jam (G, D)

Albacore Tuna - seared & glazed with soy & sweet chili

Beef Carpaccio Rolls - with asparagus & roasted red pepper, horseradish mayo

Lobster Medallions - Butter poached lobster tail Beef Tartare Canape - cured beef tartare, quail egg yolk

# The Norland Historic Estate Venue

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Tuna Tataki - ahi tuna, crushed wasabi peas, wakame, soy pipette

## Chef's Action Stations:

These stations are designed to be an enhancement to any buffet meal selection or Hors D'oeuvres reception. A Chef charge of \$50 per chef will be charged per station, guest counts over 100 will require a second station

Mashed Potato "Cheftini" Station \$8.99 Creamy yukon gold mashed potato & sweet potato mash with the following garnishes to be chosen by guest and sauteed: fried garlic chips, diced shallots, capicola ham, mushrooms, bacon, chorizo sausage, Fresh assorted herbs, and finished with rich house made gravy

Asian Noodle Bar Station \$9.99 Shanghai noodles, strips of beef and chicken, asian string vegetable medley pan fried to order with choice of sauce: Teriyaki, orange ginger or hoisin BBQ sauce. Presented in an Asian take-out box with chop sticks.

Sauteed Prawns Station \$10.99 Black tiger prawns, sauteed with fresh garlic, seasonings, chives, and fresh parsley then flamed with choice of pernod or brandy

Sushi Station \$10.99 A wide selection of traditional japanese sushi, to include california rolls, tuna, smoked eel, crab and shrimp, all prepared in front of guests with traditional accompaniments of pickled ginger, wasabi and gluten free soy sauce

Taco Bar (not Chef attended) \$10.99 Pork carnitas, mango chili chicken, hard and soft taco shells, shredded lettuce, green onion, diced tomato, guacamole, sour cream & salsa + Shredded Cheese \$3.00 per person

Make it Asian Taco Bar ( Chef Attended) \$9.99 Bulgogi chicken, teriyaki beef, pickle daikon, pickled carrot, cucumber, red pepper, red cabbage, roasted cashews, fried rice noodles, butterleaf lettuce wraps, assorted dipping sauces

S'more Station \$7.99 Marshmallows, chocolate graham crackers, raspberries, rock salt, caramel & chocolate sauces