



Retirement Party Sample Menu

STATIONARY HORS D'OEUVRES

Chef Manned Mac and Cheese Bar

Bacon Bits • Parmesan Crisps • Chopped Scallions • Jumbo Lump Crab Meat • Fried Shallots

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Gourmet Cocktail Sandwich Station

Seared Tuna Nicoise • Olives • String Beans • Tomato Aioli • Hardboiled Eggs

Seared Filet Mignon • Caramelized Onions • Horseradish Aioli

Smoked Salmon • Caper Cream • Sliced Cucumber • Lemon Zest

Grilled Seasonal Vegetables • Feta • Olive Tapenade

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Baked Chickpea Poppers in Individual Bamboo Cups

Rosemary • Sea Salt

PASSED HORS D'OEUVRES

Chicken Tacos

Tequila Cumin Pulled Chicken • Corn and Black Bean Salsa • Cilantro Confetti

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Crab Cakes

Wasabi Aioli • Pink Himalayan Sea Salt • Micro Greens

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Pepper Crusted Tenderloin Crostini

Spicy Corn Relish • Roasted Garlic Aioli

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Mini Stuffed Burgers

Caramelized Onions • Gorgonzola • Sesame Seed Bun

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Mini Leek and Gruyere Quiche

Nest of Fried Shallots

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Stuffed Phyllo Purses

Shiitake • Cremini • Portobello • Fresh Herbs • Chevre

PASSED DESSERTS

Strawberry Shortcake Cups

Homemade Whipped Cream • Fresh Strawberries

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Chocolate Caramel Shots

Salted Caramel • Dark Chocolate