

**PASSED HORS D'OEUVRES**  
**Holiday 2018**

Responsibly sourced and thoughtfully prepared menus  
designed to make entertaining easy

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**Passed Bites**

woodsmoke provisions smoked salmon + lemon aioli, dill, crisp cucumber wedge <sup>GF + NF</sup>  
*(also available presented on a crisp brioche toast)*

maryland-style crab cake, remoulade sauce <sup>NF</sup>

cumin coriander beef meatball, roasted tomato sauce, micro greens, ceramic spoon <sup>DF + NF</sup>

toasted chile beef and sweet potato empanada, veggie top pistou <sup>NF</sup>

pistachio cranberry apple chicken salad, chive, wonton triangle <sup>DF</sup>

smoked chicken on corn cake, tomato jam, apple crisp <sup>NF</sup>

bacon wrapped almond stuffed date + balsamic redux, marcona almonds, organic arugula <sup>DF</sup>

pancetta crisp, fig, chèvre, balsamic syrup <sup>NF</sup>

classic arancini + tomato and red pepper sauce <sup>VEG + NF</sup>

buttered brioche toast topped w. ellijay apple, melted brie and dijon mayo <sup>VEG + NF</sup>

cornbread crouton, pimento cheese + celery salsa <sup>VEG + NF</sup>

classic deviled egg, farmer pepper relish <sup>GF + VEG + DF + NF</sup>

winter squash soup, pepita, cumin crema, shot + spoon <sup>GF + VEG + NF</sup>

chèvre and grape 'truffle' in pistachio <sup>GF + VEG</sup>

**Cheese Display**

chef's selection of local cheeses from decimal place farm and sweet grass dairy,  
house preserve, roasted nuts, dried fruits,  
locally baked baguette, rosemary croccantini, crisp crackers



**Charcuterie Display**

chef's selection of spotted trotter charcuterie,  
marinated olives, cornichons, marcona almonds,  
grainy mustard, red onion jam,  
locally baked baguette, rosemary croccantini, crisp crackers

*Please see your Event Specialist for availability and pricing.*

