



HOT HORS D'OEUVRES

“Lollipop” Lamb Chop with Cumin Essence, Greek Salad
Sesame Bay Shrimp Shumeii with Wasabi Soy
Vegetarian Dumpling with Asian Dipping Sauce (Fried or Steamed)
Satay with Peanut Sauce: Beef Chicken
Potato and Smoked Salmon Pancake with Caviar and Crème Fraiche
Philadelphia Cheesesteak Spring Roll with Beef, Caramelized Onions and Grilled Peppers
with Wild Mushroom Ketchup
“The Rittenhouse Flower” Signature Hors d’Oeuvre:
Wild Mushroom, Spinach and Marscapone in Phyllo
House Made Franks in a Jacket with Mustard Dipping Sauce
Shrimp and Lobster Bisque in Saki Cups
Crispy Marinated Shrimp Tempura, Japanese Yuzu Sauce
Seared Fried Creamy Crab Cake with Pepperade, Lemon Red Pepper and Fennel
Shanghai Spring Rolls with Sweet Chili Sauce
Mini House Made Corn Dogs with Dijon
Artichoke and Sweet Potato Ragout, Toasted Coconut
Curried Lamb Pichon, Spiced Greek Yogurt Pickled Red Onion
Smoked Salmon “Croque Monsieur” with Gruyere Cheese (served open face)
White Fennel Velouté with Spicy Chorizo
Breaded and Fried Garlic, Feta Stuffed Green Olives
House Made Pizza with Smoked Duck and Hoisin
House Made Chicken Egg Rolls with Wasabi Crème Fraiche
Whole Wheat Blinis with Caviar
Butternut Squash Latkes, Smoked Salmon
Fried Green Tomatoes with Silky Tomato Sauce
Individual Mac and Cheese with Crisp Bread Crumb Topping

*Small Plate Service



CHILLED HORS D'OEUVRES

Traditional Gazpacho in Saki Cup
Fresh Vegetarian Spring Rolls with Nuoc Mum Sauce
California Roll with Cucumber, Avocado and Crab with Wasabi Soy Sauce
Free Range Chicken & Julienne Vegetables in Rice Paper Roll
Chilled Shrimp with Classic Cocktail Sauce:
Large (16-20) Jumbo (U-15) Colossal (U-12)
Caprese Skewers of Mozzarella, Red Grape Tomatoes and Basil
Roasted Red Pepper Confit and Aged Provolone on Crispy Polenta
Lobster "BLT", Wheat Toast, Lobster Salad, Tomato Concasse, Smoked Steelhead Trout Roe
Chilled Lobster Salad, Tarragon, Carrot, Orange Crème Fraiche
Pissaladière Tomato Jam, Kalamata Olives, Basil, Pecorino Romano
Quick Seared Ahi Tuna, Champagne Gelee, Smoked Caviar, Endive Crunch
Lemon Grass Cured Salmon on Toasted Fennel Croustade
Green and White Asparagus Salad, Julienne Prosciutto and Peas
Marinated Shrimp, Tomato, White Bean and Oregano Salad
Brown Sugar, Sesame Marinated Tenderloin of Beef, Crispy Celery Leaves and Lemon Zest
Atlantic Salmon Tartar, Capers, Shallots on Shredded Beet and Potato Latke
Calico Bay Scallop Ceviche, Citron Essence



BUTLERED TASTING PLATES

Individual Ramekins of Macaroni & Cheese with Crisp Bread Crumb Topping
Creamy Risotto with Wild Mushrooms & Prosciutto

Trio Plate of Sushi

Jumbo Lump Crab Cake Atop Fennel & Cauliflower Puree, Parsley Cream

Slow Roasted Salmon with White Asparagus Spears, American Caviar & Crème Fraiche

Pasta Campanelle, Cracked Black Pepper & Lemon Thyme

Hamachi Ceviche, Pickled Cucumber on Toasted Brioche

Smoked Salmon & Asparagus Roulade, Caviar Potatoes

Foie Gras and Chestnut Risotto, Roasted Venison Tenderloin, Currant & Black Pepper Jus

Baby Rack of Lamb, Quinoa Parsley Salad, Tomato Cumin Dressing

Roasted Veal Tenderloin, Exotic Mushroom & Black Eyed Pea Roguot, Rosemary Sauce

Grilled Brie & Serrano Ham Sandwich, Roasted Tomato & Garlic Soup

Slow Roasted Muscovy Duck Breast, Celeriac “Carbonara”, Brandied Cherry Reduction

Rare-Seared Sushi Grade Tuna, Braised Celery “Soldiers”, Toasted Coriander Miso Drizzle

Baked Red Snapper, Moroccan Chermoula

Sautéed Pompano Bruschetta with Fennel, Smoked Eggplant Puree, Sauce Vierge