

**HOT HORS D'OEUVRES**

- “Lollipop” Lamb Chop with Cumin Essence \$6.95*
- Bay Shrimp Shumeii with Wasabi Soy \$3.50
- Vegetarian Dumpling with Asian Dipping Sauce (Fried or Steamed) \$3.50
- Satay with Peanut Sauce: Beef \$3.25 Chicken \$3.00
- Potato and Smoked Salmon Pancake with Caviar and Crème Fraiche \$4.00
- Roasted Cipollini Onion with Parmesan and Panko Crust, Basil Cream \$3.25*
- Baked Micro Fingerling Potato with Caviar and Sour Cream \$3.75
- Pissaladiere of Tomato, Roasted Garlic and Aged Provolone \$3.00
- Philadelphia Cheesesteak Spring Roll with Beef, Caramelized Onions and Grilled Peppers
with Wild Mushroom Ketchup \$3.75
- “The Rittenhouse Flower” Signature Hors d'Oeuvre:
- Wild Mushroom, Spinach and Marscapone in Phyllo \$3.50
- Franks in a Jacket with Mustard Dipping Sauce \$3.50
- Shrimp and Lobster Bisque in Saki Cups \$4.25
- “Martini” of Codfish Brandade & Lobster \$5.25
- Crispy Marinated Shrimp Tempura, Japanese Yuzu Sauce \$5.00*
- Free Range Chicken & Julienne Vegetables in Rice Paper Roll \$4.00
- Truffled Cauliflower Velouté & Chive \$3.75
- Foie Gras & Potato Stuffed Fig, Three Vinegar Syrup \$5.25*
- Savory Sea Scallop and Roasted Shallot Marmalade \$5.00*
- Roast Duck & Scallion Pancake, Red Pepper Chantilly \$4.25
- Wild Mushroom & Smoked Salmon with Fennel Fondue & Caviar \$4.50
- Goat Cheese Roulade with Port Wine Reduction served in an Asian Spoon \$3.50
- Roasted Tomato Soup in Saki Cup \$3.75
- Miniature Maryland Jumbo Lump Crab Cake with Pepperade Sauce \$4.00

*Small Plate Service

**CHILLED HORS D'OEUVRES**

- Wild Mushroom and Apricot Duxelle with Whipped Brie in Phyllo Dough \$3.50
Lobster and Cauliflower "Parfait" with Tempura Baby Asparagus \$4.50
Traditional Gazpacho in Saki Cup \$3.50
Pissaladiere with Fig Balsamic Compote, Cabrales Blue Cheese, Duck Confit and Proscuitto \$3.25
Pissaladiere with Japanese Eggplant, Roasted Artichoke, Thai Basil \$3.25
Spicy Sesame Seared Peppered Tuna Tataki on Puffed Wontizzle \$3.75
Fresh Vegetarian Spring Rolls with Nuoc Mum Sauce \$3.25
Smoked Salmon Rosettes and Caviar on Pumpernickel Bread with Crème Fraiche \$3.75
California Roll with Cucumber, Avocado and Crab with Wasabi Soy Sauce \$3.75
Garlic Roasted Fresh Asparagus Wrapped with Proscuitto \$3.50
Chilled Shrimp with Classic Cocktail Sauce:
Large (16-20) \$4.00 Jumbo (U-15) \$5.00 Colossal (U-12) \$6.00
Caprese Skewers of Mozzarella, Grape Tomatoes and Basil \$3.50
Southwestern Tortilla Cups with Avocado Mousse, Black Bean and Corn Salsa \$3.25
Porcini Crusted Beef Tataki, Sweet Potato Gaufrette, Creamy Gorgonzola \$3.75
Roasted Red Pepper Confit and Aged Provolone on Crispy Polenta \$3.25
Filo Cup of Duck Rillettes, Goat Cheese Mousse and Cranberry Compote \$3.50
Lobster "BLT", Wheat Toast, Lobster Salad, Tomato Concasse, Smoked Steelhead Trout Roe \$4.00
"Reuben" Breadsticks, Pastrami Braised Cabbage and Russian Dipping Sauce \$3.50
Chilled Corn Velouté, Lump Crab Salad and Pea Leaves Served in a Shooter \$4.25
Tart of Tomato Jam, Kalamata Olive and Basil Provencale \$3.75



BUTLERED TASTING PLATES

Individual Ramekins of Macaroni & Cheese with Crisp Bread Crumb Topping \$8.00

Creamy Risotto with Wild Mushrooms & Prosciutto \$8.00

Trio Plate of Sushi \$10.00

Jumbo Lump Crab Cake Atop Fennel & Cauliflower Puree, Parsley Cream \$10.00

Slow Roasted Salmon with White Asparagus Spears, American Caviar & Crème Fraiche \$10.00

Pasta Campanelle, Cracked Black Pepper & Lemon Thyme \$8.00

Hamachi Ceviche, Pickled Cucumber on Toasted Brioche \$10.00

Smoked Salmon & Asparagus Roulade, Caviar Potatoes \$10.00

Foie Gras and Chestnut Risotto, Roasted Venison Tenderloin, Currant & Black Pepper Jus \$15.00

Baby Rack of Lamb, Quinoa Parsley Salad, Tomato Cumin Dressing \$14.00

Roasted Veal Tenderloin, Exotic Mushroom & Black Eyed Pea Roguot, Rosemary Sauce \$12.00

Grilled Brie & Serrano Ham Sandwich, Roasted Tomato & Garlic Soup \$10.00

Slow Roasted Muscovy Duck Breast, Celeriac “Carbonara”, Brandied Cherry Reduction \$10.00

Rare-Seared Sushi Grade Tuna, Braised Celery “Soldiers”, Toasted Coriander Miso Drizzle \$13.00

Baked Red Snapper, Moroccan Chermoula \$10.00

Sautéed Pompano Bruschetta with Fennel, Smoked Eggplant Puree, Sauce Vierge \$10.00