

HORS D'OEUVRES

VEGETABLES

“Bruschetta Rossa” - Tomato with Olive Oil, Garlic and Basil on Sourdough Crostinis(v)
Roasted Pepper, Pine Nut and Goat Cheese Crostini with Rosemary, Capers and Balsamic(v)
White Bean Crostinis - Cannellini Beans with Roasted Garlic and Sun-Dried Tomatoes(v)
Port Wine-Poached Seckel Pear with Gorgonzola and a Walnut Cookie(v)
Salad of Roasted Baby Beets, Goat Cheese and Candied Pecans on Crispy Beet Chips(v)
Fingerling Potato Soup “Shots” with White Truffle Oil, Chives and Crispy Fingerlings(v)
Portabella Grilled Cheese with House-Smoked Mozzarella on Grilled Sourdough(v)
Wild Mushroom “Shumai” with Chive Dipping Sauce
Twice Baked Fingerling Potatoes with Bacon, Chives and Farmhouse Cheddar



SEAFOOD

Malpeque Oysters on the 1/2 Shell with Chianti Mignonette & Cocktail Sauce
Prince Edward Island Mussels with Garlic, White Wine and Smoked Tomatoes
Seared Day-Boat Scallop with Baby Spinach and Smoked Bacon on a Baked Apple Chip
Beer Battered Rock Shrimp with Sweet Pepper Slaw, Lemon and Tartar Sauce
Shrimp Toast with Scallion and Sweet Soy Sauce
Freshwater Shrimp Cocktail with Lemon and Cocktail Sauce
Shrimp & Vegetable Wontons with Sweet & Sour Sauce
Jumbo Lump Crab Cakes with Tomato, Chives and Cracked Mustard Aioli
Lobster Bisque Shooters with Lobster Bits and Tarragon Oil
Lobster Quesadillas with Mango, Avocado, Tomato, Cilantro and Lime Crème Fraîche
Smoked Trout Cakes with Chive Oil and Cajun Remoulade
Nobu Matsuhisa's Miso Black Cod in a Bibb Lettuce Leaf with Nori
Chilled Salmon Nachos with Pico de Gallo and Avocado Crème Fraîche
House-Smoked Salmon on Yukon Gold Potato Latkes with Crème Fraîche and Caviar
Mini Tuna Melt with our Made-from-Fresh Tuna Salad, Tomato and Aged Cheddar on Ciabatta
Tuna Tartare with Tomato, Onion, Avocado and Horseradish Vinaigrette on Crispy Wontons
Seared Tuna on Sesame Crisps with Pickled Ginger, Nori and Wasabi Tobiko
Smoked Tuna with Baby Arugula & Radishes on Toasted Sourdough



POULTRY

Thai Chicken &(or) Beef Satay with Peanuts and Masaman Curry
Chicken & English Pea Samosas with Cumin-Apple Yogurt
Hickory Smoked Chicken Wings with Sweet BBQ Sauce
Duck Confit Egg Roll with Savoy Cabbage, Onion Confit and Port Wine Reduction
Duck & Foie Gras Terrine with Fig Preserves, Aged Fig Balsamic on Walnut-Raisin Toast
Pomegranate BBQ Quail with Mashed Rutabagas and Shallot-Sage Gremolata



BRAD GATES CATERING & EVENTS

MEATS



Pulled Pork Nachos with Refried Black Beans, Cheddar and Guacamole
Steak Tartare with Cornichon, Caper, Onion & a Fried Quail Egg on a Garlic Potato Chip
One-Side Seared Beef on Grilled French Bread with Oyster Mushrooms, Sage and Balsamic
Miniature Cheeseburger with Aged Cheddar, Shallots and Pickle Relish
Grilled Skirt Steak Skewers with Rosemary-Soy Sauce
“Lamb La Lot” Cumin Accented Lamb Meatballs with Shiso Leaf and Sweet Chili Glaze
Lamb & Smoked Gouda Toasted Ravioli with Spiced BBQ Sauce
Mini Bison Burger with Stilton Cheese & Gerkins on a Honey Bun
Venison Milanese with Foie Gras and Red Currant Compote
Traditional Swedish Meatballs with Sour Crème-Sherry Sauce

STATIONARY HORS D'OEUVRES

Edamame(v)
Brown Sugar & Rosemary Roasted Bar Nuts(v)
Marinated Mediterranean Olives with Orange Zest and Spanish Extra Virgin Olive Oil(v)
Whole or Sliced Fresh Seasonal Fruit(v)
Seasonal Garden Vegetable Crudités with Roquefort Dip(v)
Cheddar, Swiss and Gouda with Crackers(v)
Local & Imported Cheese Board with Assorted Breads, Grapes and Jams(v)
Antipasto – Italian Meats, Mozzarella, Portabellas, Artichokes, Peppers & Olives
Peel & Eat Shrimp with Cocktail Sauce, Horseradish Crème Fraîche & Cajun Remoulade
Union Square Café's Fried Calamari with Lemon and Anchovy Mayonnaise
Salmon Pastrami with Red Onion, Tomato, Capers, Egg Mimosa and Dill Crème Fraîche
Smoked Trout Dip with Bagel Chips



SWEETS, PASTRIES & DESSERTS

Powdered Doughnut Holes
Vanilla, Chocolate & Caramel Profiteroles
Chocolate Dipped Strawberries
Raspberry & Apricot Bars
Chocolate Truffles
Mini Caramelized Banana Tarts
Dipped Ganache Squares
Molten Chocolate Cupcakes
Coffee Macarons
Apple Tart Tatin
Chocolate Fondue with Pistachio-Mint Biscotti, Pound Cake, Pretzel Bread,
Marshmallow, Apple, Pineapple, Strawberry & Banana



(v) denotes vegetarian