

A B I G A I L K I R S C H

AT THE LOADING DOCK

PHILANTHROPIC COCKTAIL RECEPTION SAMPLE MENU

HORS D'OEUVRES

selection of eight passed hors d'oeuvres
(see full hors d'oeuvres menu)

DINNER STATIONS

CONTEMPORARY RETRO STATION

updated versions of the classics

PULLED SHORT RIB SLIDERS

on a mini brioche bun
caramelized onions, horseradish mustard sauce & watercress

SHRIMP & CORN SPOON BREAD

charred shrimp in a barbeque glaze
served on corn pudding griddle cake, peach jalapeno chutney, micro cilantro

ARTISANAL MAC & CHEESE

served in individual tasting vessels
rich & creamy with local cheeses, sundried tomatoes & fennel
in a parmesan crumb crust with crispy basil leaves

DUO OF CRISPS & DIPS

spiced sweet potato chips dusted in sage & smoked sea salt
&
yukon potato chips drizzled in rosemary truffle oil
trio of dipping sauces: honey grain mustard, pesto aioli, blue cheese fondue

RED VEGGIE SLAW

beets, cabbage, kale, parsnips, apples & cranberries
honey caraway vinaigrette

PITA STATION

LAMB SCHWARMA in a roasted garlic marinade
CHARRED CHICKEN in a ginger mustard rub
FALAFEL FRITTERS of spiced chickpeas, cumin & lemon
served in warm pita bread with

HELP YOURSELF TOPPINGS

tomatoes, diced cucumbers, lettuce, scallions
raita, tahini & spicy harissa hot sauce

AEGEAN SALAD

romaine, radicchio & kale tossed with feta, pepperocini, radishes, tomatoes, roasted onions
red wine oregano vinaigrette

CROCKS OF TRADITIONAL ISRAELI CONDIMENTS

served with naan crisps & poppadoms
HUMMUS pureed chickpeas, sesame oil & lemon
TABOULEH parsley, tomato, lemon, mint, cracked wheat
BABAGHANOUSH eggplant dip with shallots
PICKLED CUCUMBERS, CARROTS & PEPPERS
ROASTED PEPPER CAPER RELISH
FAVA BEAN, TOMATO & OLIVE SALAD

OLIVE BAR

a variety of marinated cracked olives

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CORPORATE COCKTAIL RECEPTION SAMPLE MENU CONT'D

RUSTIC BISTRO STATION

LAMB OSSO BUCCO

tender lamb shanks

braised in a rich red wine sauce, garnished with gremolata
table carved off the bone

served on a bed of

ROASTED GARLIC MASHED POTATOES

infused with rosemary & cracked pepper, garnished with frizzled onions

SHRIMP REMOULADE

salad of rock shrimp, celery root, radish & peppergrass
tossed in a chervil dijon remoulade, surrounded by spears of endive

PISSALDIERE

french pizetta topped with caramelized onions, tomatoes & olives
shavings of parmesan & drizzled with basil oil

WILD MUSHROOM BRIOCHE SOUFFLE

baked in an herb crusted goat cheese, truffled micro arugula

FRENCH 'ONION SOUP' CROUSTADES

roast garlic french baguette crouton heaped with caramelized slow roasted onions
gratinéed with gruyere cheese, drizzle of balsamic glaze

ÉTAGÈRES OF SAVORY CHEESE ALLUMETTES & RUSTIC BAGUETTES

DESSERT STATION

a unique variety of signature bite-sized sweets, items noted with (gf) are gluten-free

SWEET AMUSES

served in individual tasting vessels

VERRINE

mochachinno caramel with cocoa croquant

SEASONAL FRUIT COBBLER (gf)

spiced streusel crumb crust

ADDITIONAL MINIATURE TREATS

carrot cake towers

dulce de leche tarts

salted caramel brownies

lemon meringue beehives

raspberry almond financiers

chocolate coconut crackle (gf)

peanut butter apricot blondies (gf)

fresh strawberries

COFFEE & TEA SERVICE