

HOLIDAY PARTIES BY GOURMET BY THE BAY

PASSED HORS D'OEUVRES

Prepared to order by a chef/server:

Creamy Mushroom Crostini
Stilton and Bacon Potato Skin Crisps
Mini Burgers on Toasted English Muffins with Spicy Ketchup
Beef Tartare on Parmesan Chip
Duck Barbeque Tartlet
Tandori Lamb with Spicy Mango Chutney
Cumin Coconut Chicken Skewers
Creamy Crab Bisque with Sherry Froth in demitasse cups
Oyster Shooters with Old Bay rimmer and cocktail sauce
Scallop Fritters
Sesame Shrimp with Tangy Mint Chutney
Grilled Scallops with Lime Aioli
Mini Crab Cakes with Dijon Mustard Sauce
Grilled Asian Barbecued Shrimp
Cajun Dusted Fried Oysters
Crab and Corn Fritters with Spicy Red Pepper Rémoulade

HORS D'OEUVRE DISPLAYS

Plated and served/not prepared to order:

Marinated Beets, Blue Cheese and Endive
Black Pepper Crusted Lamb with Polenta and Rosemary Mint Jelly
Ham, Leek and Port Fig Scones
Pork Spring Rolls with Ponzu Sauce
Country Pate on Toasted Crouton with Cranberry Relish
Pepper Crusted Beef Tenderloin on Brioche Toast with Dijon Crème Fraiche
Smoked Duck with Fig Compote on Brioche Toast
Smoked Trout Puffs
Spicy Tuna Rolls
Curried Salmon Tartare
Lobster Tarts
House-Cured Graavlax On Pumpernickle Toast with Dill Crème Fraiche
Smoked Salmon Canapes with Lemon Caper Butter
Smoked Scallops with Horseradish Cream and Cucumbers

BUFFET STATIONS

Crab Station

- Jumbo lump crab cakes with creamy Dijon sauce
- Warm crab dip with homemade pita chips
- Crab spring rolls with spicy orange dipping sauce
- Crab salad gougeres

Meats and More

Carved

- Marinated Flank Steak
- Wild Boar Tenderloin
- Venison Leg
- House Brined Duck Breast
- Beef Tenderloin

As Kebabs/Individual Portions

- Baby Lamb Chops
- Garlic Lamb Kebabs
- Chipotle Glazed Chicken Skewers
- Chicken and Lemongrass Skewers
- Salmon Satay with Ginger Lime Aioli
- Rare Sesame Tuna with Ponzu Sauce
- Grilled Oysters Wrapped in Pancetta
- Spicy Lime Shrimp Kebabs
- Mushroom & Proscuitto Kebabs

Smoked and Cured Station

- House cured graavlax
- Cold smoked salmon
- Smoked scallops with horseradish cream and cucumbers
- Chive crepe cornets with smoked trout mousse
- Bluefish pate
- Asian brined pepper crusted duck breast
- Pepper cured beef tenderloin
- Juniper brined venison leg

Seafood Martini Bar

Salads

Choose 3 items from this group:

- Crab & Avocado Salad with Citrus Vinaigrette
- Shrimp Salad with Old Bay Aioli
- Smoked Trout and Fingerling Potato Salad
- Smoked Salmon Salad with Lemon and Dill
- Citrus Saucy Scallops
- Lobster Salad with Saffron and Chives

Raw or Chilled

Choose 3 items from this group:

- Traditional Shrimp Cocktail
- Oyster Shooters with Ketel One Vodka and Cocktail Sauce
- Littleneck Clams with Bloody Mary Sauce
- Oysters with Tarragon & Lemon

- Lobster Medallions with Avocado and Grapefruit

Charcuterie Display

Choose 5 items from the list below, excluding sauces and breads:

- Country pate
- Chicken galantine
- Mushroom pate
- Chicken liver mousse
- Duck rillettes
- Proscuitto
- Soprasata sausages
- Chorizo
- Sauces: whole grain mustard, honey mustard, chive mayonnaise, garlic aioli, and cranberry mustard
- Breads: sliced baguette, flatbread crackers

Sushi Station

A special table will be arranged with an elaborate display of fresh, hand rolled sushi and other Japanese delicacies, including the following:

Rolls

Choose 2 items from this group:

- Spicy Tuna
- Salmon Cucumber
- Vegetarian
- California

Square Maki

Choose 1 item from this group:

- Smoked Salmon
- Tuna Avocado

Sashimi

Choose 2 items from this group:

- Black Pepper Tuna
- Yellowtail
- Salmon

Tartare

Choose 1 item from this group:

- Tuna
- Curried Salmon
- Scallop Seviche

Condiments

- Soy Sauce, Pickled Vegetables, Pickled Ginger, Wakame Seaweed Salad, and Wasabi

Cheese Display

- Assorted international and domestic aged cheeses beautifully displayed and marked with each cheese's origin
- Greek olive mix

- Homemade breads and crackers

Traditional Shrimp Cocktail Platter

- Court bouillon poached chilled shrimp with cocktail sauce and lemons

Smoked Salmon Platter with Toasted Croutons, Crème Fraiche, Capers, and Onions

- Cold smoked salmon
- Diced red onions, egg whites, egg yolks, crème fraiche and capers
- Flatbread crackers

Country Pate Platter

- Homemade country pate
- Diced red onions, cornichons, whole grain mustard, cranberry relish
- Toast points

Hummus Platter with Crispy Pita Chips

- Homemade garlic hummus
- Greek olive mix
- Crisply pita chips

Crab Dip Platter with Crackers and Pita Chips

- Warm crab dip
- Crackers and pita chips

Tea Sandwich Display (choose as many as you like)

- Crab or lobster salad gougiers (puffs)
- Homemade cheddar biscuits with country ham and honey mustard
- Beef Tenderloin on Roquefort biscuits with horseradish mustard
- Chicken Salad Wheat Bread
- Egg Salad on White Bread
- Homemade Pimento Cheese on White Bread
- Sliced Turkey Breast with Cream Cheese and Cucumber on Toasted White Bread

Holiday Dessert “Bites”

There is a minimum order of 4 dozen of each dessert.

Miniature Lemon Meringue Tartlets
Miniature Key Lime Pie Tartlets
Miniature Chocolate Eclaires
Miniature Cream Puffs
Chocolate Dipped Strawberries
Mexican Wedding Cookies (Ladyfingers)
Miniature Chocolate Pecan Tartlets
Chocolate Walnut Divinity
Miniature Fruit Tarts with Pastry Cream Filling
Homemade Chocolate Truffles
Small Chocolate Caviar Cakes with Orange Chocolate Ganache
Miniature Carrot Cakes with Cream Cheese Icing
Cranberry Nut Bread with Orange Icing
Sugar Shortbread Cookies (Assortment of Shapes)
Ginger Bread Men Ginger Snaps
Chocolate Chunk Cookies
Chocolate Crack-Ups
Oatmeal Raisin Cookies
Cowboy Cookies
Peanut Butter Cookies
Cranberry Nut Cookies
Butterscotch Brownies
Fudge and Fudge Nut Brownies
Homemade Fudge Assortment