

## Hors d'oeuvres

**b\*smiths gourmet catering** offers seasonal cuisine featuring fruits and vegetables from local farms and markets. Below are examples of our seasonal passed hors d'oeuvres starting at \$15 per person (includes 8 selections).

### Spring

Mini burgers / apple smoked bacon / tomato relish  
Lamb tenderloin / olive tapenade crostini  
Mesquite smoked chicken / mango bbq potato chip  
Chicken dumpling / harissa dipping sauce  
Seared foie gras / cherry reduction / brioche tart  
Filet of beef / horseradish cream / rosemary baguette  
Truffle / spring pea puree / wheat cracker  
Avocado / nori wrap  
Spring onion tart flambé  
Crispy polenta cup / tomato / manchego  
Jumbo lump crab cake / remoulade sauce  
Corn crusted fried oyster / cocktail sauce  
Lobster vol-au-vants / truffle oil  
Tuna tartare / crispy wonton

### Summer

Local asparagus / gorgonzola fondue  
Brandywine cherry tomato / roasted garlic goat cheese  
Cilantro corn fritter / chipotle aioli  
Avocado nori role / sesame soy sauce  
Grilled shrimp / summer tomato gazpacho  
Ahi tuna spring roll / mango soy sauce  
Lobster corn salad / phyllo cone  
Scallop ceviche / mint yuzu / crostini  
Mango cured salmon / plantain crisp  
Beef carpaccio / shaved regianno / rye cracker  
Grilled filet brochette / bourbon bbq  
Peking duck spring roll / orange dipping sauce  
Pepper crusted chicken ballontine / grain mustard sauce  
Smoked duck breast / bing cherry reduction

**Fall**

Jumbo shrimp / verjus cocktail sauce  
Kennett square mushroom risotto  
Mini baked brie / apple tart  
Gruyere gourgeres  
Crimini mushroom thyme tartlette  
Apple cured gravlox / potato pancake  
Truffle crusted filet of beef on crostini  
Free range chicken brochette / grain mustard sauce  
Pepper crusted tuna loin / rice cracker  
Panko dusted artichoke / lemon aioli  
Vegetable dumpling / ponzu dipping sauce  
Butternut squash bisque  
Sweet potato falafel

**Winter**

Potato leek soup  
Braised short ribs vol-au-vants  
Orange and beet cured gravlox / brioche tart  
Buffalo chili / chive crème fraiche  
Sundried tomato pissaladieres  
Classic split pea / pancetta crouton  
Ratatouille in parm cup  
Winter truffle risotto croquettes  
Roquefort polenta / tomato fondue  
Parsnip and mushroom tart  
Cirtus tuna / sesame rice cake  
Buckwheat pancake / caviar / crème fraiche