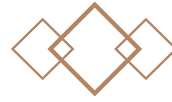


# Temple bar



## HORS D'OEUVRES

Select 5 Of The Following To Be Passed

\$25 / Person

**Potato Croquette**

*Aioli, Olive Crumble, Chives*

**Saffron Panisse**

*Lemon Aioli, Parmesan*

**Gougeres**

*Chevre Mousse*

**Tarte Flambee**

*Leeks, Creme Fraiche, Speck*

**Crab Cake**

*Old Bay Aioli, Pickled Onion*

**Roasted Yellow Beets**

*Creme Fraiche, Maple, Caviar*

**Smoked Bluefish Pate**

*Candied Lemon, Chervil, Olive Oil Crackers*

**Chicken Liver Mousse**

*Brioche, Citrus Confiture*

**Squash Cannelloni**

*Ricotta, Almond*

**Poached Apple**

*Brie Mousse, Tarragon*

## STATIONARY DISPLAYS

**Vegetable Crudite**

*Green Goddess*

\$5 / Person

**Artisanal Cheese Display**

*Chef's Selection of Regional Cheese, Traditional Accompaniments*

\$6 / Person

**Charcuterie Display**

*Cured Meats and Pate, House Pickles, Crostini*

\$6 / Person

**Chips & Dip**

*House Made Potato Chips, Sour Cream and Onion Dip*

\$4 / Person

**Shellfish Display**

*Lobster, Oysters, Crab Salad, Littlenecks Traditional Accompaniments*

\$12 / Person

**Fried Calamari**

*Sweet and Sour Dipping Sauce*

\$6 / Person

18% Gratuity will be added to groups of six or more \*Consuming raw or under cooked animal products may be hazardous to your health  
\*Prior to placing your order please inform your server of any food allergy concerns for you or any person in your party