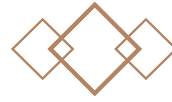


Temple bar



HORS D'OEUVRES

Select 5 Of The Following To Be Passed

\$25 / Person

Mini Beef Sliders

Black Pepper Mayo, Bacon Jam

Crab Cakes

Old Bay Aioli, Pickled Onion

Shrimp Chicharones

*Pickled Jalapenos & Shallots,
Aji Amarillo Glace, Endive*

Tuna Tartare

Lemon-Dijon, Ginger, Celery Root Chip

Beef Tartare

Capers, Cherry Peppers, Cured Egg Yolk

Tarte Flambee

Leeks, Creme Fraiche, Speck

Crispy Polenta Cake

*Whipped Goat Cheese,
Charred Onion Vinaigrette*

Stuffed Piquillo Peppers

*Roasted Vegetable Ricotta,
Walnut-Arugula Pesto*

Potato Croquettes

Aioli, Olive Crumble, Chives

Roasted Yellow Beets

Creme Fraiche, Maple, Caviar

Saffron Panisse

Lemon Aioli, Parmesan

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

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