

Hilary J. Boone Center

Hors D'oeuvres - pricing is per person

Hot Hors D'oeuvres

• *Lobster Chanterelle Cake - \$4.00*

• *Crisp Fried Oysters with Sesame Slaw - \$3.50*

• **Chickpea Fritters with Coriander Tahini Sauce - \$2.50 - V, VG sauce*

• **Mini Hot Browns - \$3.50 - P*

• *Warm Brie and Peppered Walnuts, Croutons and Roasted Garlic - \$4.00*

• **Shiitake and Goat Cheese Tarts - \$3.00 - P*

• *Kentucky Lamb Empanadas with Pasilla Chiles and Sour Cream - \$4.00*

• **Artichoke Fritters with Sweet Mustard Sauce - \$3.00 - VG without mustard*

• *Mushroom Crusted Beef Tenderloin with Rolls - \$6.00*

• *Shrimp and Grits - \$3.00*

• *Duck Confit Eggrolls with Orange Hoisin Glaze - \$4.00*

• *Chicken Satay with Asian Peanut Sauce - \$3.50*

• *Country Ham Fritters with Sweet and Spicy Chinese Mustard - \$3.00*

• *Catfish Cakes with Lime and Thai Basil in Red Chile Dipping Sauce - \$4.50*

• *Miniature Reubens - \$3.00*

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Cold Hors D'oeuvres

• *Mini BLT Sandwiches - \$4.00*

• *Assorted Sushi Rolls (Tuna, Vegetables, and Crab) - \$6.00*

• **Gruyere Gougères Stuffed with Country Ham, Tomato and Basil Ricotta - \$2.50 - V(ham) P*

• *Duck Rillettes with Croutons and Cornichons - \$3.50*

• *Traditional Shrimp Cocktail with Spicy Cocktail and Lemon - \$5.00*

• *Chilled Tiger Prawns Wrapped in Serrano Ham with Honeydew and Habanero Soup - \$5.00*

• *Kentucky Spoonfish Caviar with Traditional Garnish - \$4.00*

• *Endive with Chicken Salad - \$3.00*

• *Artisanal Cheese Board - \$6.00*

• **Country Ham with Buttermilk Biscuits - \$3.00 - P*

• **Corncakes with Smoked Duck Breast with Jicama Slaw - \$3.00 - P*

• *White Mexican Prawn Ceviche with Tostones and Avocado Vinaigrette - \$5.00*

• **Mushroom Palmiers with Whipped Goat Cheese - \$3.00 - P*

• **Caramelized Fennel and Cambozola Mousse Tarts - 3.00 - P*

• *Herb Roasted Baby Vegetables - \$5.00*

• *Housemade Beer Cheese with Crudité's - \$2.50*

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- **Frico Cups with Roasted Garlic Ricotta, Marinated Tomato and Basil - \$3.00 - P*
- *House Cured Vodka Soaked Salmon with Traditional Garnish - \$4.00*
- **Almond Stuffed Dates Wrapped in Serrano Ham - \$3.00 - P*
 - **Homemade Hummus and Pita - \$2.50 - VG*
 - **Potato Gouffrettes with Eggplant Caviar - \$2.50 - VG*
 - *Chicken Liver Pate with Melba Toasts - \$3.00*
- *Homemade Charcuterie with Traditional Accompaniment - \$6.00*
 - **Melon and Prosciutto - \$3.50 - P*

Desserts

- *Petit Fours - \$2.00 - V*
- *Assorted Artisanal Chocolates and Truffles - \$2.50 - V*
 - *Assorted Chocolates - \$2.50 - V*
 - *Profiteroles - \$2.00 - V*
- *Profiteroles with Raspberries and Lemon Pastry Cream - \$2.00 - V*
 - *Chocolate Dipped Strawberries - \$2.00 - V*
- *Tarts with White Chocolate and Caramelized Bananas - \$2.00 - V*