

Blue Plate/Owings Premium Event Space – Passed Hors d' Oeuvres Reception

Passed Hors d' Oeuvres

Peanut Crusted Chicken

Peanut Crusted Chicken Breast on Cucumber Round with Red Onion-Sweet Chili Relish

New York Strip

Pepper Crusted Sirloin Medallion Topped with Artichoke and Black Truffle Mousse and Shaved Parmesan Shard

Panini Lollipop

Spicy Italian Capicola and Aged Provolone Panini Disks Served on Bamboo Skewers

Cilantro Marinated Shrimp Skewer

Cilantro and Lime Marinated Grilled Shrimp

Tuna Poke on a Rice Cracker

Sesame Marinated Ahi Tuna, Spicy Bean Sprouts, Avocado and Micro Cilantro

Red Pepper Hummus Cucumber

European Cucumber Cup Filled with Fire Roasted Red Pepper Hummus, Garnished with Kalamata Olive and Micro Mint

Goat Cheese and Beet Lollipop

Small Stack of Goat Cheese with Red and Yellow Beets Served on a Lollipop Stick

Papaya Spring Roll

Vietnamese Rice Paper Filled with Sliced Papaya, Fresh Vegetables and Herbs and Served with Sweet Chili Sauce

Based on 6 pieces a person

\$85++

(Includes Menu, Bar Package, Staffing, Linen, and Equipment)

Blue Plate/The Owings Premium Event Space – Buffet Hors d' Oeuvres Stations

\$150++

(Includes Menu, Bar Package, Staffing, Linen, and Equipment)

Wrigley Station

Beef Burger Slider

Beef Burger on Soft Sesame Bun with Caramelized Onions, Ketchup, Mustard and Dill Pickle Slice

Chicken Milanese Slider

Tender Breaded Chicken Cutlet on Salted Square Ciabatta Roll with Baby Arugula, Oven Dried Tomatoes and Pesto Aioli

Portabello Mushroom Slider

Balsamic Marinated Portabello Mushroom Grilled and Topped with Goat Cheese and Roasted Red Peppers on a Tomato Focaccia Roll

White Truffle Potato Chips in Cones

Crispy Fried Yukon Gold Potato Chips Drizzled with White Truffle Oil

Italian Station

Fig and Prosciutto Flatbread

Shaved Prosciutto with Fig Jam, Baby Arugula and Fresh Mozzarella Baked Golden Brown on Flatbread Dough

Pesto and Brie Flatbread

Crispy Flatbread Dough Topped with Triple Cream Brie Cheese, Basil Pesto and Toasted Pine Nuts

Truffled Pecorino Gnocchi

Potato Gnocchi Pillows Tossed with Parmesan Cream and White Truffle Oil, Garnished with Roasted Tomato and Fennel Fondue and Pecorino Tuile

Asparagus and Tear Drop Salad

Green Asparagus Tips Tossed with Shallot Vinaigrette, Red Tear Drop Tomatoes, Fresh Oregano Leaves and Sea Salt

Chicken Vesuvio Skewer

Wood Grilled Chicken, Roasted Red Potatoes and Artichoke Hearts Marinated with Fresh Lemon and Garlic

Garlic Bread

Crusty Italian Bread Baked with Creamy Butter, Garlic, Fresh Herbs and Parmesan Cheese

Asian Station

Bahn Mi

Crusty Mini French Baguette with Citrus Cured Pulled Pork, Pork Pate, Lemongrass Aioli, Pickled Daikon, Carrot and Jalapeno

Golden Crab Rangoon

Crispy Golden Fried Wonton Skin Filled with King Crab, Water Chestnuts, Green Onions and Cream Cheese

Chap Chae

Glass Noodles, Julienned Vegetables, Wok Scrambled Eggs and Shitake Mushrooms Tossed in a Sesame and Soy Dressing

Mini Vegetable Eggroll

Crispy Eggroll Skin Rolled with Sesame and Soy Crispy Asian Inspired Vegetables

Pan Fried Vegetable Potsticker

Chinese Dumpling Filled with Asian Inspired Vegetables, Soy Sauce and Sesame Oil, Pan Fried

Steamed BBQ Pork Bao Bun

Steamed Bao Bun Filled with Sweet BBQ Pork Served with Citrus and Scallion Hoisin

Assorted Asian Condiments

Soy Garlic Dipping Sauce, Sweet Thai Chili Sauce, Spicy Sambal Chili Sauce, Hot Chinese Mustard, Gluten Free Soy Sauce

Passed Sweets

Assorted Macarons with Pipettes

French Macarons Dipped in Garnish and Paired with Pipettes Filled with Assorted Sauces.

Assorted Bar Cookies

An Assortment of Cookies to Include Chocolate Chunk, Peanut Butter, Sugar and Oatmeal Raisin

Chocolate Pecan Tartlet

Shortbread Tart Shell Filled with Dark Chocolate and Rich Pecan Pie Filling

French Lemon Meringue Tart

Mini All Butter Tart Shell Filled with Lemon Curd, Topped with Toasted Meringue

Intelligentsia Regular and Decaffeinated Coffee & Tea Service Upon Request
Served with Individual Cream, Sugar and Sweetener

