

**Blue Plate/Skidmore Private Event Space – Passed Hors d' Oeuvres
Reception**

Passed Hors d' Oeuvres

Chicken Rosemary Skewer

Grilled Chicken Breast on Fresh Rosemary Stalk with Lemon Pepper Dip

Hoisin Beef in Sesame Rice Paper

Hoisin Marinated Tenderloin Wrapped with Sticky Jasmine Rice, Fresh Mint, Basil and Cucumber in a Toasted Sesame Rice Paper Package

Bacon Wrapped Date Stuffed with Chorizo

Bacon Wrapped Medjool Date Stuffed with Chorizo

Ahi Tuna with Grilled Pineapple Salsa

Crispy Wonton Chip Topped with Seared Ahi Tuna, Grilled Pineapple Salsa and Cilantro Leaf

Smoked Salmon Mousse

European Seedless Cucumber Boat Filled with Smoked Salmon Mousse, Garnished with Caviar and Fresh Dill

Wild Mushroom Wonton with Creamy Cashew Dipping Sauce

Crispy Wonton Skins Filled with Assorted Wild Mushrooms, served with a Creamy Toasted Cashew Dipping Sauce

Avocado Sope

Mini Sope Topped with Black Beans, Cotija Cheese, Mexican Crema and Micro Cilantro

French Tomato Gruyere Tart

Mini Tart Shell Filled with Roasted Tomato Compote, Nicoise Olives and Gruyere Custard

Based on 6 pieces a person

\$100++

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

Blue Plate/Skidmore Private Event Space – Buffet Hors d' Oeuvres Stations

\$165++

(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 Shitakie 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

Coconut Macaroon Cookie

Sweet Coconut Flake Baked with a Marcona Almond

Buttermilk and Lemon Biscotti

Lemon and Buttermilk Biscotti

Cheesecake Lollipop

New York Style Cheesecake Lollipop Dipped in White and Dark Chocolate with Assorted Toppings

Mini Red Velvet Cupcake

Mini Red Velvet Cupcake Topped with Whipped Cream Cheese Frosting and Red Velvet Crumb

S'more Cups

Bite-sized Layers of Graham Crust, Dark Chocolate Ganache and Toasted Marshmallow.

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

