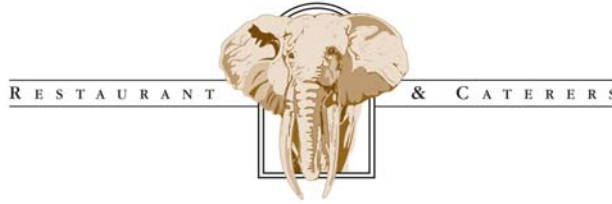


# THE BRASS ELEPHANT



## *Hors d'oeuvres*

### *Butler Passed Hors D'oeuvres*

*All butlered hors-d'oeuvre will be served on silver and gold trays with coordinated fresh flower garnish*

#### Mini Crab Cakes

Broiled Lump Crab Cakes Served on a Buttered Crouton with Spicy Remick Sauce

#### Artichoke and Goat Cheese Spring Rolls

Served with Sundried Tomato Pesto

#### Oriental Shrimp

Gulf Shrimp Marinated with Soy Sauce, Ginger, and Garlic  
Served atop Golden Brown Wonton Crisps with Wasabi Mustard

#### Individual Beef Wellington

Beef Tenderloin Covered in Pâté and Wrapped in a Flaky Pastry Shell

#### Grilled Shrimp Bruschetta

Large Shrimp with Mediterranean Tomatoes and Olives  
Topped with Parmesan Cheese in a Golden Wonton Cup

#### Grilled Asparagus

Wrapped in Proscuitto with Truffle Butter

#### Smoked Salmon Roses

Thinly Sliced Fruitwood Smoked Salmon  
Served on a Homemade Wonton Shell Topped with Fresh Mango Salsa

#### Tahini Marinated Chicken

Served on a Lahvash Crisp with Baba Ganoush

#### Cherry Tomatoes

Stuffed with Lime Infused Corn Salad

#### Duck Confit and Peruvian Fingerling Canapé

Duck Confit and Chevre Served in a Purple Peruvian Fingerling Potato Canapé

#### Pancetta and Cranberry

Served atop Brussels Sprout Leaves

### Moroccan Bisteeya

Phyllo Filled with Grilled Chicken, Crushed Almonds, Sultanas, and Exotic Spices  
Dusted with Cinnamon and Confectioner's Sugar

### Smoked Salmon Mousse

Smoked Salmon Blended with Capers and Cream Cheese  
Served on Belgian Endive

### Charred Tuna Canapés

Fresh Charred Yellowfin Tuna with a Southwest Marinade  
Served Rare and Placed on a Crispy Tortilla Topped with Pepper and Tomato Salsa

### Smoked Turkey Profiteroles

Served with Spicy Mayonnaise

### Housemade Pheasant or Duck Pâtés

Served on Cocktail Rye with Grainy Mustard

### Gazpacho Shooters

Fresh Mango or Strawberry Gazpacho Served in a Hollowed Cucumber Cup  
Garnished with Lump Crabmeat

### Stuffed Turkish Grape Leaves

With Apricots, Currants, and Cinnamon Rice

### Vegetarian or Minced Lamb Samosa

Lightly Spiced Fried Turnovers with Potato and Green Peas

### Potato Latkes

Homemade Potato Pancakes Topped with Sour Cream and Caviar

### Carpaccio Canapés

Thinly Sliced Beef Stuffed with a Chiffonade of Watercress and Horseradish Cream

### Beef Empañada

Puff Pastry Filled with Diced Beef, Chipolte Peppers, Cheddar Cheese, Red Onion, Red Peppers, Cumin  
and Cilantro

### Caramelized Onion Tartlets

Inside a Puff Pastry Shell with Kalamata Olives

### Duck Spring Rolls

Served with an Orange Tamarind Sauce

### Crab and Corn Risotto Caked

Lump Crab and Fresh Corn Blended with Creamy Risotto and Pan-Fried Golden Brown

### Mini Quiche

Homemade Quiche Filled with Spinach and Feta Cheeses,  
Shrimp and Scallops, or Ham and Four Cheeses

### Peppered Beef

Grilled Beef Tenderloin Studded with Black Peppers  
With Horseradish Cream on Toasted Crouton

### Coconut Chicken with Pineapple Salsa

Chicken Breast Rolled in Toasted Coconut and Accompanied by a Pineapple Salsa

### Assorted Stuffed Mushrooms

Domestic Mushrooms Stuffed with Fontina Cheese and Spinach,  
Ricotta and Prosciutto, or Smoked Bacon and White Cheddar

### Roasted Chicken and Poblano Pepper Quesadilla

Shredded Grilled Chicken, Fire Roasted Poblano Chiles, And Smoked Gouda Cheese  
Served in a Flour Tortilla Served with Housemade Salsa and Guacamole

### Phyllo Puffs with Wild Mushrooms and Gorgonzola

Buttery Phyllo Dough Layered with Cream Cheese, Wild Mushrooms,  
Madeira Wine, Fresh Thyme and a Hint of Gorgonzola Cheese

### Escargot in Puff Pastry

Escargots, Sautéed in Garlic Butter and Placed in a Puff Pastry with Dijon Mustard

### Bruschetta Napoli

Grilled Italian Bread Brushed with Olive Oil and Garlic  
Topped with Diced Plum Tomatoes, Fresh Basil, and Homemade Mozzarella Cheese

### Stuffed Polenta Croutons

Cornmeal Pudding Stuffed with Sundried Tomato and Gruyere or Prosciutto and Fontina Cheese,  
Lightly Coated with Seasoned Crumbs and Crisp Fried

### Stuffed Belgian Endive

Endive Leaves Filled with Ratatouille

### Shrimp Cocktail – Add \$4.00 Per Guest

Jumbo Shrimp Dusted in Old Bay Seasoning  
Steamed and Served with our Signature Tangy Cocktail Sauce

### Baby Lamb Chops

Individual Lamb Chops Grilled Medium Rare Served au Natural

### Brie and Raspberry Cigars

Fresh Raspberries and Double Cream Brie Rolled into Crisp Phyllo Layers

### Eggplant Roulade

Goat Cheese, Wilted Spinach, and Sundried Tomatoes  
Wrapped with Thinly Sliced Roasted Eggplant

## *Stationary Hors-D'oeuvres*

### Seafood Raw Bar

Steamed Jumbo Shrimp, Oysters, Clams, and Blue Crab Claws  
All Seafood will be Served with Sliced Lemon, Homemade Cocktail Sauce,  
Fresh Horseradish, and Dijon Mustard

### Smoked Fish

Apple and Hickory Smoked Salmon, Pastrami Salmon and Smoked Mussels  
With a Horseradish Cream Cheese, Capers, Diced Red Onions,  
and Tabasco Saffron Mustard and Served with Crusty Pumpernickel and Rye Breads

### Seasonal Crudités

A Garden of Fresh Seasonal Vegetables  
Served with Homemade Bacon Shallot and Herb Dips

### Fruit Display

An Attractive Array of Seasonal Fruit and Berries

### Imported Cheese Display

An Attractive Display of Gourmet Cheeses with Assorted Crackers and Baguette Crisps

### Brie and Berries

Double Cream Brie Artfully Presented Topped with Fresh Seasonal Berries

### Miniature Lamb Shish Kabobs

Grilled Nuggets of Tender Lamb Skewered, Drizzled with Garlic, Cucumber and yogurt sauce

### Maryland Crab Dip

A Delicate Blend of Lump Crabmeat, Diced Artichokes,  
Cream Cheese, Scallions and Dijon Mustard and Dry Vermouth  
This Display is Finished with Sliced Baguettes and Bremner Wafers

### Tavolo Caldo

Olives Marinated with Hot Peppers and Garlic, Grilled Marinated Mushrooms,  
Tomatoes with Fresh Mozzarella, Olive Oil and Basil, Marinated Artichokes, Pepperoncini,  
Grilled Vegetables with Romesco Sauce. Hummus Served with Focaccia and Lahvash

### Eggplant Caponata

Oranges, Grapefruit, Grilled Sweet Onions and Mint Topped with Balsamic Drizzle

### Tea Sandwiches

Cucumber, Mint, and Boursin, Fresh Tomato and Mozzarella, Smoked Salmon with Dill Dijonnaise,  
Housemade Almond Chicken Salad, Warm Pastrami, Swiss Cheese, and Cornichon, Overnight Kentucky  
Cured Ham with Honey Mustard, and Bourbon Glazed Turkey Breast with Green Apple Chutney