

Historic
Kent Manor
circa 1820 *Inn & Restaurant*

**Hors d'oeuvre
&
Presentation
Station
Suggestions**



Historic Kent Manor Inn

Butler Passed Hors d'Oeuvres

Prices are based per 50 pieces unless stated otherwise

Hot

Seared Scallops Wrapped in Applewood Smoked Bacon
Miniature Maryland Crab Cakes with Chipotle Remoulade
Baked Oysters Rockefeller
Asian Pork Pot Stickers with Sweet Chile Dipping Sauce
Asparagus Asiago Cigars with Brandy Aioli
Honey BBQ Glazed Jumbo Gulf Shrimp
New York Style Mini Rueben with Thousand Island Dipping Sauce
Wild Mushroom Profiteroles
Shrimp Empanada with Jalapeno Peppers and Smoked Cheddar
Caribbean Coconut Shrimp with Coconut Infuser
Petite Beef Wellington's
Spicy Chicken Quesadilla Roll with Pico de Gallo
Vegetarian Chinese Egg Rolls with Duck Sauce
Petite New Zealand Lamb Chops
Mini Burgers and Hot Dogs with Stone Ground Mustard
Baked Brie with Raspberry and Almonds
Petite Chicken Cordon Bleu
Shrimp and Lump Crab Spring Rolls with Sweet Chile Dipping Sauce
Andouille Sausage in Puff Pastry
Thai Chicken Satay with Peanut Dipping Sauce

Cold

Ahi Tuna Tartar with Wakame, Wasabi Aioli, and Lavosh Crisp
Roasted Artichoke Hearts & Goat Cheese Crustini
Belgian Endive with Boursin Cheese Mousse and Prosciutto
Marinated Plum Tomato and Basil Bruschetta with a Baguette Crouton
Lump Crab and Sweet Corn Tartlet with Avocado and Cilantro
Mediterranean Antipasto Skewer with Balsamic Reduction
Whiskey Soaked Shrimp with Avocado
Fresh Mozzarella and Basil Caprese with Focaccia Crisp
Smoked Duck and Mission Fig Crustini
Smoked Salmon and Dill Tartlet with Capers and Lemon
Shrimp Tempura Roll (sushi) with Wasabi, Pickled Ginger, and Soy
Spicy Tuna Roll (sushi) with Wasabi, Pickled Ginger, and Soy
Jerk Chicken and Mango Canapé on a Plantain Chip
with Lime Crème Fraiche
Grilled Chicken Salad Cornet with Grapes and Candied Pecans

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Presentation Stations

All prices are based on per person

Stationary Displays

- Warm Lump Crab and Artichoke Dip with Pita Chips (serves 25)
- Baked Brie En Croute with Raspberry Preserves (per wheel)(serves 50)
- Fresh Fruit Display with our Signature Sweet Honey Dipping Sauce
- Imported and Domestic Cheese Display with Stone Wheat Crackers
- Seasonal Vegetable Crudite Platter with Creamy Herb Dip
- Chilled Seafood Display of Oysters, Clams, and Peeled Spiced Shrimp
with cocktail sauce, lemon wedges, and Tabasco
- Tapas Salad Display of Marinated Chorizo Sausage, Capicola, Mushrooms,
Plum Tomatoes, Roasted Peppers, and Assorted Olives
Served with Sliced Baguette, Olive Oil, and Basil Pesto
- Roasted Garlic and Emmentaler Swiss Fondue
with Assorted Breads, Granny Smith Apples,
and Seasonal Vegetables
- Traditional Shrimp Cocktail Display with Lemon Wedges and Old Bay
- Trio of Hummus served with Pita Chips and Grilled Lavosh
Roasted Red Pepper, Lemon and Roasted Garlic,
and Sun Dried Tomato Basil

Alexander's Small Plates

(served butler passed or as a stationary display)

- Bloody Mary Shrimp Cocktail with Tomato Caviar and Micro Celery
- Mashed Potato Martini's
 - Yukon Gold with Roasted Garlic, Bacon, and Chives
 - Peruvian Purple with Gorgonzola, Herb Butter, and Tomato
- Chilled Soup Shooters
 - Heirloom Tomato Gazpacho
 - Minted Cucumber Lemon
 - Candied Ginger and Baby carrot
- Lobster Mac & Cheese with White Truffle Oil and Chervil
- Kobe Beef Carpaccio with Black Sesame Ginger Aioli and Micro Greens

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Chef Attended Stations

All prices are based on per person
Chefs are required for stations at a rate of 125. per Chef

Black Pepper Rubbed Tenderloin of Beef

With Horseradish Chantilly, Stone Ground Mustard, and Silver Dollar Rolls

Vermont Maple Glazed Spiral Cut Ham

With Buttermilk Biscuits and a Trio of Mustards

Garlic Pepper Rubbed Roasted Top Round

With Au jus and Prepared Horseradish

Caribbean Jerk Glazed Loin of Pork

With Mango Chutney and Scotch Bonnet Honey Sauce

Roasted Young Turkey Breast

With Fresh Cranberry Relish and Sliced Pumpernickel

Slow Roasted New York Strip Loin of Beef

With Horseradish Cream, Whole Grain Dijon Mustard, Pinot Noir Syrup

Stir-Fry Station

Chicken~Beef~Shrimp

With Seasonal Vegetables and Asian Dipping Sauce
Steamed White Rice, Toasted Sesame Seeds, and Soy Sauce

Pasta Station

(Choose Two)

Farfelle~Cheese Tortellini~Potato Gnocchi
Pesto Cream and Sun-Dried Tomato Marinara
Fresh Grated Parmesan and Fresh Baked Garlic Breadsticks

Pan Fried Jumbo Lump Crab Cakes

Trilogy of Chipotle, Pancetta, and Lemon Caper Remoulades
(3 pieces per guest)