

BUTCHER & THE BOAR®

Reception Style Menu

HOT CANAPES

priced by the dozen

CRAB BEIGNET dill, remoulade \$72

MINI CHEDDAR BISCUIT pimento cheese, chives \$55

GRILLED OYSTER parmesan butter, chives \$84

BUFFALO CHICKEN SKEWER blue cheese dip \$65

FRIED GREEN TOMATO alabama white sauce \$62

SMOKED BEEF CROSTINI tortilla slaw, tabasco-molasses bbq, baguette \$80

BEEF & PORK MEATBALL fresh harissa \$72

COLD CANAPES

priced by the dozen

DEVILED EGG smoked bacon, roasted tomato chives \$60

BEEF TARTARE capers, mustard, brioche \$72

CHILLED ROAST BEEF CROSTINI horseradish, baguette \$72

COUNTRY TERRINE grilled bread, pickled mustard seed \$65

BEEF SALAD caraway, goat cheese \$55

LOBSTER SALAD CROSTINI celery, tarragon, baguette \$75

MINI DESSERTS

priced by the dozen

LEMON CURD TARTLET blueberry compote \$72

CHOCOLATE CUSTARD whipped cream \$84

BANANA PUDDING meringue \$72

PLATTERS

priced per platter, feeds 25 people

CHARCUTERIE PLATTER pickles, mustard, crackers \$400

CHEESE PLATTER nuts, preserves, crackers \$300

SAUSAGE PLATTER grilled and smoked sausages, mustard, pickles \$350

COLD SMOKED SALMON capers, red onion, dill, hard boiled egg \$325

VEGETABLE CRUDITE buttermilk ranch dip \$250

CHILLED POACHED SHRIMP tomato chutney, lemon \$375