



Fall/Winter Sample Menus

Cocktail Reception #1

Nolavore's Raw Oyster Bar

with Fresh Horseradish Cocktail Sauce, Mignonette, Lemons, Crackers, & Hot Sauce

Stationary Hors d'Oeuvres

Trio of Dips

*White Bean & Roasted Garlic, Pimento Goat Cheese,
& Kalamata Olive Tapenade with Garlic Pita Chips*

Nolavore's Charcuterie Board

*Prosciutto, Assorted Salumi, Marinated Artichokes, Roasted Red Peppers,
Mixed Olives & Roasted Garlic, Housemade Pickles, Creole Mustard, & Garlic Crostini*

Slider Station

Classic Cowboy Slider w/ House Cured Pickles, Hickory Bacon & Sharp Cheddar

Kefta Lamb Slider w/ Bulgarian Feta

Grilled Andouille with Mississippi Chow Chow & Creole Mustard

Assorted Pickup Sweets

Double Chocolate Brownies, Blueberry Crumb Squares,

Fig & Almond Thumbprint Cookies, Chocolate Earthquake Cookies, & Citrus Snowballs





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Cocktail Reception #2

Stationary

*Black Forest Ham & Gruyere Mini Sandwiches w/ Creole Mustard
Curried Chicken & Apple Salad Mini Sandwiches
Penne Pasta Salad w/ Roasted Peppers & Garlic, Cured Olives, Scallions & Grana Padano
Green Bean Salad with Pickled Tomatoes & Feta
Tropical Fruits & Fresh Berries*

Dessert

Lemon Cream Profiteroles with Vacherie Cane Sugar

Cocktail Reception #3

Passed Hors d'Oeuvres

Gougeres

Tandoori Chicken Brochettes

Lamb Kefta Meatballs with Lemon Tahini

Stationary Hors d'Oeuvres

Mediterranean Mezze Board

Trio of Dips, Semolina Cakes, Falafel, Za'atar Roasted Veggies, Marcona Almonds & Dates,

Kalamata Olives & Roasted Garlic, Fresh Mozzarella & Grape Tomatoes, Garlic Pita Chips

Salmon Gravlax Platter

Dill & Grain Mustard Sauce, Seeded Crackers

Artisanal Cheese Board

Dried Fruits, Spiced Pecans & Fig Preserves, Assorted Crackers

Spanish Tortilla

Egg, Potato, & Caramelized Onion