

A B I G A I L K I R S C H

AT THE LOADING DOCK

COCKTAIL RECEPTION SAMPLE MENU

HORS D'OEUVRES

SPAGHETTI & MEATBALLS
angel hair custard, tiny meatballs, tomato gravy

SWEET POTATO DUSTED CRAB CAKES
avocado cilantro sauce

ONION SOUP-WICH
truffled gruyere cheese, caramelized onion jam

BURRATA PIZZETTA
slow roasted campari tomatoes, arugula, basil

PORTOBELLO MUSHROOM STEAK FRIES
balsamic aioli

SAVORY GORGONZOLA CANNOLI
prosciutto dust, fig jam, pistachios

SESAME TUNA POKE
crispy rice cake, pickled jicama

BEET & GOAT CHEESE
raisin nut croustade, shallot red wine confit

DINNER STATIONS

A BITE OF THE BIG APPLE

GRILLED FREE-RANGE CHICKEN SAUSAGE PRETZELS
served in artisanal miniature pretzel rolls
brooklyn lager grain mustard aioli and shaved cabbage kale slaw

'LES' BAGEL & LOX BREAD PUDDING
baked in an everything spice
horseradish lemon crème fraiche

WILD MUSHROOM PIEROGIS
pan seared in truffle brown butter on a bed of caramelized onions
fennel fronds & shitakii chips

SAVORY HERBED CHEESECAKE PARFAIT
strawberry balsamic jam, fennel relish, pumpernickel croutons

THE BIG APPLE FLATBREAD
NY State cheddar, hudson valley apples, smoky bacon, watercress, grain mustard glaze

RED VEGGIE SLAW
beets, cabbage, kale, parsnips, apples & cranberries
honey caraway vinaigrette

ABIGAIL KIRSCH

AT THE LOADING DOCK

COCKTAIL RECEPTION SAMPLE MENU CONT'D

LATIN AMERICAN STATION

PERNIL

fork tender roasted pork in a cuban spice rub
table-carved & served on country breads
salsa verde

YELLOW RICE PILAF

pimentos, olives, peas, cumin, coriander & pumpkin seeds

BLACK BEANS SOFRITO

simmered with chorizo, red & green peppers, cilantro & scallions

STRIPED BASS CEVICHE PARFAIT

striped bass, pineapple, smoked corn & tomatoes
drizzled with olive oil & cilantro, smoked paprika & sea salt

SALAD FRESCA

yuca, jicama, avocado & mango, lime ginger vinaigrette

TOSTONES

crispy fried plantains with melted manchego cheese
drizzled with roasted garlic oil & frizzled cilantro

DESSERT STATION

a unique variety of signature bite-sized sweets, items noted with (gf) are gluten-free

SWEET AMUSES

served in individual tasting vessels

VERRINE

mochachinno caramel with cocoa croquant

SEASONAL FRUIT COBBLER (gf)

spiced streusel crumb crust

ADDITIONAL MINIATURE TREATS

carrot cake towers
dulce de leche tarts
salted caramel brownies
lemon meringue beehives
raspberry almond financiers
chocolate coconut crackle (gf)
peanut butter apricot blondies (gf)
fresh strawberries

COFFEE & TEA SERVICE