

ABIGAIL KIRSCH

AT THE LOADING DOCK

HORS D'OEUVRES MENU

HOT HORS D'OEUVRES

LAMB SOUVLAKI

pita crisp, dill feta yogurt, tomato cucumber relish

SPAGHETTI & MEATBALLS

baked angel hair custard topped with tiny meatballs

SIRLOIN SLIDERS

caramelized shallots, gruyere cheese

ADOBE BEEF SHORT RIBS

smoky chipotle glaze (gf)

BLANKETED FRANKS

caraway kraut mustard sauce

SWEET POTATO DUSTED CRAB CAKES

avocado red pepper sauce

SHRIMP & GRITS FRITTERS

bbq glaze, salsa verde (gf)

LOBSTER TATER TOTS

potato crisp topped with warm lobster salad

PEKING DUCK WONTONS

hoisin, radish, scallions

CHICKEN YAKITORI SATES

lemongrass soy sesame glaze (gf)

CHICKEN & WAFFLES

sriracha maple slaw

MAC & CHEESE CUPCAKES

smoked tomato chutney

TALEGGIO GRIDDLEWICH

caramelized cherry-onion marmalade

BURRATA PIZZETTA

slow roasted campari tomatoes, arugula, basil

PORTOBELLO MUSHROOM STEAK FRIES

balsamic aioli

ROASTED WILD MUSHROOM SKEWERS

sundried tomato pesto, truffle cheese (gf)

BUTTERNUT SQUASH RISOTTO FRITTERS

dusted with almonds & mulling spices, stone fruit chutney

COLD HORS D'OEUVRES

BEEF CARPACCIO

kale caesar slaw, pretzel crostini

BLT SHORTCAKES

apple-smoked bacon, arugula, pickled tomatoes & basil

SAVORY GORGONZOLA CANNOLI

prosciutto dust, fig jam, pistachios

CLASSIC SHRIMP COCKTAIL

horseradish gin cocktail sauce (gf)

GASTRO SHRIMP COCKTAIL

green tomato cocktail sauce & brooklyn lager remoulade

SMOKED SALMON PEA BLINI

lemon caper remoulade

SUSHI TWO WAYS

tuna roll with tobiko sauce & hamachi roll with jalapeño sauce (gf)

SESAME TUNA POKE

crispy rice cake, pickled jicama

FISH TACOS

lime cilantro mahi, avocado sauce (gf)

CURRIED CHICKEN TACOS

carrot guacamole, tropical fruit salsa (gf)

BEEF & GOAT CHEESE

raisin nut croustade, shallot red wine confit

AVOCADO TOAST

kale, ginger, radish, chia pink peppercorn dust

VEGETABLE NIÇOISE SALAD

cucumber cube, olive tapenade & egg mimosa (gf)

WATERMELON BITES

blue cheese, balsamic syrup, cocoa nibs (gf)

(gf) = gluten free