

# SHERWOOD INN

est. 1807

## Sherwood Passed Hors D'oeuvres

*All prices based on 100 pieces*

### Hot

- ◆ Sliced Beef Tenderloin on Crostini with Horseradish Crème Fraîche and Pickled Red Onion \$350
- ◆ Bacon Wrapped Scallop \$350
- ◆ Seasonal Hot Soup Shooter / Market Price  
*Fall: Butternut Squash Bisque; Winter: Cream of Garlic; Spring: White Asparagus and Truffle*
- ◆ Goat Cheese Stuffed Mushroom Caps \$225
- ◆ Baked Oysters Rockefeller \$300
- ◆ Spring Lamb Chop with Balsamic Glaze \$400
- ◆ Mini Crab Cake with Cajun Remoulade \$250
- ◆ Potato and Scallion Pancake with Horseradish Crème Fraiche \$200
- ◆ Caramelized Onion and Cayuga Blue Cheese Tartlet \$225
- ◆ Mini Reuben \$200
- ◆ Spinach and Sundried Tomato Risotto Fritter \$300
- ◆ Prosciutto-Wrapped Asparagus \$300

### Cold

- ◆ Bruschetta \$175  
*Grilled French bread with fresh Roma tomatoes, basil and Asiago cheese*
- ◆ Olivade Bruschetta Crostini with Mixed Olive and Grafton Cheddar Cheese Spread \$200
- ◆ Smoked Salmon Canapés \$225
- ◆ Caprese Skewer \$200
- ◆ Fresh Raw Oysters \$300
- ◆ Lobster Salad Canapés \$275
- ◆ Jumbo Shrimp Cocktail \$300
- ◆ Horseradish Deviled Egg \$175
- ◆ Seasonal Fruit Skewer \$200
- ◆ Chilled Gazpacho Shooter \$200

*\*Prices are subject to an 18% gratuity, a 3% service charge, and an applicable sales tax*