

Delmonico Steakhouse

HORS D'OEUVRES

Minimum order of 25 pieces per item

COLD

\$4 per piece

- Vine Ripened Tomato Bruschetta, Balsamic Syrup and Mozzarella Cheese
- Roast Eggplant Tapenade on Garlic Crostini, Lemon Infused Olive Oil & Roasted Red Peppers

\$5 per piece

- Housemade Duck Rillettes, Grilled Crostini with Pickled Red Onion
- Shaved Prosciutto Flatbread, Mozzarella Cheese, Extra Virgin Olive Oil and Fresh Basil
- Classic Delmonico Steak Tartare

\$6 per piece

- House Cured Salmon, Corn Cake, Chive Crème Fraîche & Hard Cooked Egg
- Seared Sliced Ahi Tuna, Hard Cooked Quail Egg and Haricot Vert Salad, Extra Virgin Olive Oil
- Spiced Ahi Tuna or Salmon Tartare, Sesame Seaweed Salad
- Creole Boiled Gulf Shrimp Cocktail, Tomato Horseradish Dipping Sauce

\$7 per piece

- Hudson Valley Foie Gras Torchon, Brioche Toast with Saba, Seasonal Fruit Jam & Toasted Hazelnuts

HOT

\$4 per piece

- Wild Mushroom Tart in Puff Pastry Shell

\$5 per piece

- Beef Satay with Spicy Peanut Sauce
- Delmonico Open Face Steak Sandwich on Blue Cheese Cracker, Caramelized Onion & Horseradish Crème Fraîche
- Roasted Herb Goats Cheese Stuffed Artichoke Heart, Tomato Tapenade

\$6 per piece

- Steamed Shrimp or Lobster Dumpling, Ginger Ponzu
- Garlic & Herb Sautéed Escargot and Wild Mushroom in a Puff Pastry Shell
- Herb Saint Poached Oyster with Crispy Bacon Crust

\$7 per piece

- Grilled Marinated Lollipop Lamb Chop, Mint Béarnaise
- New Orleans Style Oysters en Brochette, wrapped in Apple Smoked Bacon, Creole Tomato Glaze

SOUP

\$4 per piece

- Chilled Cucumber Soup with Organic Watercress
- Smoked Tomato Bisque and Crème Fraîche
- Sweet Corn Soup with Basil Infused Oil
- Lobster Bisque
- Seasonal Chilled & Hot Soups