

# Wellington's

at the Carnegie

## Ultimate Hors d'Oeuvres Reception

### International and Domestic Cheese Display

Selection of gourmet cheeses accompanied by walnuts, red grapes & strawberries w/gourmet crackers & lavosh cracker bread

### Cold Hors d'Oeuvres

(Please select three of the following)

Roasted mushrooms and goat cheese with flatbread

Mini chicken salad croissants

Mini ham rolls with whole grain mustard

Shrimp shooters served with garlic chili cocktail sauce

Wood smoked salmon with pickled red onions

Asparagus with country ham and pimento aioli

Caramelized onion and feta cheese tart

Caprese salad with tomatoes, fresh mozzarella, basil and olive oil

Seared carpaccio of flank steak with capers, tomatoes, chives and whole grain mustard

### Hot Hors d'Oeuvres

(Please select three of the following)

Mini crab cakes with pimento aioli

Deconstructed barbecue pork wonton with southern slaw

Rolled black bean and cheese quesadillas with sour cream and salsa

Vegetable spring rolls with hoisin and garlic chili sauce

Balsamic grilled flank steak with tomatoes and blue cheese

Spicy hot wings with blue cheese dressing and baby carrots

Mini beef Wellingtons with horseradish cream

Grilled shrimp with tasso butter

Barbecue chicken skewers

Warm spinach and artichoke dip with flatbread and tortilla chips

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### Carving Station w/uniformed Attendant: (Please select one of the following)

Oven-roasted turkey breast w/cranberry chutney & whole grain mustard Or Molasses Roasted Pork Loin w/roasted apples Or Southern Glazed Beef Tenderloin w/caramelized onion aioli Or

Garlic Rubbed Prime Rib w/ horseradish cream sauce.

Served with a Variety of Breads, Un-Sweet Iced Tea, Water & Gourmet Coffee