



Hors D'oeuvres

All Can be Passed – Most Can be Displayed

Smoked Trout Blinis with Crème Fraîche and Dill
Shredded Brussels Sprouts & Ricotta Toasts
Parmesan Tuiles with Heirloom Tomato and Cucumber
Lobster Sliders on Brioche Buns
Sea Salt Frites with Ketchup and Truffle Aioli
Buckwheat Blini with Crème Fraiche and Caviar
Chicken & Pancetta Satay
Beef Tartare Crisps
Savory Mushroom & Parmesan Palmier
Blue Cheese Crostini with Vincotto-Roasted Grapes
Pickled Shrimp Ceviche
Local Oyster on Half Shell with Mignonette Snow
Crispy Duck & Waffles with Bourbon Maple Syrup
Mini TRADD's Burger on Challah Bun
Creamy Scrambled Egg and Caviar on Toast
Miniature Crab Cakes with Housemade Remoulade
Fried Oyster with Spicy Garlic Aioli
Twice Baked Fingerling Potatoes
Caviar Deviled Eggs
Stuffed Squash Blossoms with House Ricotta
Beef Tenderloin Canapes
Compressed Watermelon with Cherry Balsamic Spoons
Prosciutto Wrapped Melon with Vincotto
Bacon Wrapped Dates
John's Island Tomato Tartlet
Pimento Cheese Fritter with Bacon Tomato Jam
Spicy Ahi Tuna & Avocado on Wonton Crisps
TRADD's Shrimp with Bombay Cocktail Sauce

Hors D'oeuvres Displays

Seafood Display

Includes 3 shrimp, 2 oysters, and 1 mussel per person

Option to add lump crab meat, stone crab claws, or local clams

Served on freshly shaved ice, with Bombay cocktail sauce, green tomato mignonette, merlot mignonette & fresh lemons

Inquire to add a custom ice carving display

Caviar Display

Selection of American & Import – Inquire for Selections

Displayed on crushed ice, and served with blinis, toasted bread, capers, crème fraiche, red onions, chopped egg, fresh parsley and lemon wedges

“Vendue Range Display”

Fresh Seasonal Fruit

accompanied by Dried Fruit & Assorted Nuts

Imported and Domestic Cheeses

accompanied by Artisan Crackers & Fig Jam

Vegetable Crudités

Assortment of Blanched & Grilled Vegetables

Avocado & Aleppo Pepper Hummus

Pita Toast Points

Prosciutto Wrapped Asparagus

Balsamic Reduction Drizzle

“Queen Street Display”

Fresh Seasonal Fruit

accompanied by Dried Fruit & Assorted Nuts

Imported and Domestic Cheeses

accompanied by Artisan Crackers & Fig Jam

Vegetable Crudités

Assortment of Blanched & Grilled Vegetables

Avocado & Aleppo Pepper Hummus

Pita Toast Points

Fava Bean Toast

whipped feta, ricotta salata, goat cheese, pine nuts, crème fraiche, toasted sourdough & basil

Charcuterie Board

assorted cured meats, country pate, olives, roasted peppers, marinated artichokes, grilled bread, jams and mustards

“Tradd Street Display”

Fresh Seasonal Fruit
accompanied by Dried Fruit & Assorted Nuts

Imported and Domestic Cheeses
accompanied by Artisan Crackers & Fig Jam

Vegetable Crudités
Assortment of Blanched & Grilled Vegetables

Fava Bean Toast
whipped feta, ricotta salata, goat cheese, pine nuts, crème fraiche, toasted sourdough & basil

Charcuterie Board
assorted cured meats, country pate, olives, roasted peppers, marinated artichokes, grilled bread, jams and mustards

Warm or Chilled Crab Dip
Accompanied by Toasted Crostini

TRADD's Cocktail Shrimp
Bombay cocktail sauce, crispy horseradish

Plated Dinner Offerings

Soups

Gazpacho with Cotija Cheese and Pepitas
Asparagus & Chevre Soup
Vichyssoise
She-Crab Soup

Salads

Panzanella Salad
Lobster Avocado Cobb Salad
Arugula, Pistachio, Peach, Lavender, Mascarpone
Bibb Lettuce, Satsuma Orange, Chevre, Marcona Almonds
Mâche, Pickled Red Onion, Blackberries, Feta, Glazed Walnut, Sherry Vinaigrette
Root Salad, Baby Carrot, Beet, Nasturtium, Pepitas, Ricotta, Maple Apple Vinaigrette
Lacinato Kale, Apple, Pancetta, Pecans, Golden Balsamic
Heirloom Tomato, Cherry Balsamic, Gorgonzola, Watercress, Mosto Evo, Fleur de Sel

Starters

TRADD's Shrimp with Bombay Cocktail Sauce, Crispy Horseradish
Crab & Meyer Lemon Cocktail with Macerated Tomato
Foie Gras Torchon, Pain Perdu, Fleur de Sel, Gastrique
Prime beef tartare, Reggiano foam, Watercress, Brioche, Black Garlic Aioli, Shallot

Tuna Crudo, Capers, Calabrian Pepper, Shallot, EVO, Meyer Lemon, Trapani Sicilian Sea Salt
Prosciutto, Castelvetro Olives, Pecorino Romano, Grilled Pane di Casa, Fermented Garlic Aioli
Polenta, Fricassee of Woodland Fungi, Marsala, Parmesan
Shellfish Mélange, Shrimp, Crab, Lobster, Saffron Aioli, Micro Basil, Brioche Toast Point

Entrees

Olive Oil Braised Halibut

Fennel, Artichoke, Marbled Potato, Chanterelle Butter

Beef Filet Au Poivre

Truffle Pommes Puree, Sautéed Spinach

Crispy Pork Osso Buco Milanese

Saffron Risotto, Gremolata

Spatchcock Half Chicken

Lavender, Honey, Thyme, Carrot Flan, Cipollini Onion

Lobster Gnocchi & Lemon Thyme Gnocchi

Cold Water Lobster, Oven Dried Tomatoes, Preserved Lemon, Arugula, Espelete

Pappardelle & Red Wine Braised Rabbit

Garlic Rosemary, Root Vegetables, Onion

Brined Center Cut Pork Chop

Sauté of Kale, Mostarda, Salt Baked Fingerling Potatoes

Grilled Ahi Tuna

Baby Artichokes, Feta, Salt Baked Potatoes, Ligurian Olive, Capers

Duck & Foie Gras Ravioli

Marsala Reduction, Pecorino

Braised Short Rib

Farro Risotto, Bordelaise, Asparagus

Wild Mushroom Risotto

Fava Beans, Microgreens

Desserts

Chocolate Mousse Cake

Chocolate Devil's Food Cake, Chocolate Mousse, Caramel Sauce

Raspberry and Pistachio Napoleon

Raspberry Curd, White Chocolate Pistachio Mousse, Toasted Pistachios, Fresh Raspberries

Vanilla Bean Cheesecake

Macerated Strawberries, Lemon Basil Syrup

Chocolate Truffle Torte

Cherry Compote Fried Brandied Cherries, Chantilly Cream
can be gluten free without fried cherries

Lemon Tart

Honey Lavender Meringue, Fresh Berries

Chocolate Pot de Crème (GF)

Vanilla Bean Chantilly cream

Vanilla Pot de Crème (GF)

Roasted Fruit

Buffet Selections

Option 1

Kale & Brussels Sprouts Salad

Carved Roasted Tenderloin with Bordelaise and Roasted Potatoes

Roasted Split Poulet Rouge Chicken with Cauliflower Puree

Lemon Basil Gnocchi with Watercress & Charred Tomato Butter

Sautéed Garlic Haricot Verts

House Made Focaccia

Chocolate Mousse Cake & Lemon Tart

Option 2

Baby Greens, Shaved Fennel, Crisp Apple, Marcona Almonds, Grain Mustard Vinaigrette

Roasted Pork Tenderloin with Cherry Balsamic and Farroto

Seared Salmon with Lemon Beurre Blanc

Mélange of Roasted Root Vegetables

House Made Dinner Rolls

Chocolate or Vanilla Pot de Crème

Option 3

Arugula, Black Eyed Pea and Red Bell Pepper Salad

Shrimp and Grits

Barbeque Pulled Pork

Collard Greens

Corn Pudding

House Made Cornbread

Praline Pecan Pie or Vanilla Bean Cheesecake

Lunch Buffet

Tomato Basil Soup
Caesar Salad with Split Grape Tomatoes & Sourdough Croutons
TRADD's Chicken Salad on Croissant
Panini of Heirloom Tomatoes, Pancetta, Tillamook Cheddar, Arugula
German Potato Salad
Freshly Baked Cookies

Brunch Spread

Sliced Seasonal Fruit Platter
Scramble with Tomato, Red Onion, Dill & Chive
Oatmeal Encrusted French Toast with Bourbon Maple Syrup & Calvados Whipped Cream
Yogurt Parfait with Blueberries, Raspberry
House Made Chorizo Hash with Potato, Vidalia Onion, Lime Crema & Cilantro
Assortment of Scones and Muffins

Chef-Attended Stations

Carving Stations – all stations served with housemade brioche rolls & whipped butter

Honey Glazed Ham

Honey Bourbon Demi, Dijon Mustard

Roasted Turkey

Traditional Au Jus, Spiced Honey Mustard

Beef Tenderloin

Bordelaise, Horseradish Crème Fraiche

Sage Rubbed Pork Tenderloin

Garlic Herb Crème, Apple Chutney

Whole Fish

Tuna or Local White Fish (*market availability*)

Lemon Basil Butter, Ginger Soy Glaze

Roasted Prime Rib

Horseradish Crème Fraiche, Red Wine Demi Glaze

Small Plate Stations – composed dishes served in an abbreviated format

Shrimp Panzanella Salad

Heirloom Tomato, Arugula, Reggiano, Grilled Sourdough, Cherry Balsamic

Lamb Lollipop

Truffled Pomme Puree, Balsamic Reduction

Wild Caught Wood Grilled Salmon

Ratatouille, Tomato Sofrito

Sicilian Spiced Duck

Range Confit, Celery Root Puree, Crispy Fennel

Jumbo Lump Scallop

Corn & Field Pea Succotash with Sweet Corn Puree and Vincotto

Cioppino

Tomato, Shellfish, Fish, Fennel, Preserved Lemon, Sauce Rouille & Grilled Bread