

# COWFORD

• C H O P H O U S E •

PRIVATE EVENTS

HORS D'OEUVRES & DISPLAYS

## HORS D'OEUVRES

*all hors d'oeuvres are priced per dozen*

### Steak Sliders

shaved ribeye, caramelized onion, emmentaler, arugula and red onion salad, horseradish cream

### Tuna Tartare\*

ahi tuna, avocado, cucumber, green onion, ponzu, togarashi dusted wonton, toasted macadamia nut

### Shrimp Cocktail

cocktail sauce

### Salmon Dip

dill and lemon cream cheese, red onion, parsley and radish salad, toasted lavash

### Cowford "Rocks"

gulf oysters, spicy pimento cheese, north country bacon, chive

### Steak Tartare\*

beef tenderloin, ginger, lime, soy, cilantro, mint, egg yolk, fried garlic, wontons

### Deviled Eggs

local farmed eggs topped with caviar

### Bruschetta

tomato, mozzarella, basil

### Caprese Skewer

grape tomato, mozzarella, basil

### Avocado Crema

toasted lavash, cilantro, olive oil

### Rosemary Chicken Skewer

### Blue Cheese Fries

blue cheese dressing, balsamic reduction, herb

### Duck Fat Cornbread

maine lobster, lump crab meat, crème fraîche, dill, tarragon, paprika oil

### Smoked Fingerling Potatoes & North Country Bacon

## DISPLAYS

*all displays are priced per dozen*

### Raw Bar

raw oysters, shrimp, chilled lobster, chilled crab served with dijon aioli, cocktail sauce, mignonette

### Antipasti

assorted meats, marinated olives, roasted peppers & mushrooms, crostinis

### Cheese

fine domesticated & imported cheese served with an assortment of bread & crackers

### Salad

choice of house or caesar  
choice of wedge or chopped

### Fruit

assortment of fresh fruit served with house-made yogurt

### Chocolate Cake Bites

### Cheesecake Bites

\*These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.