

Hors d'Oeuvres



Mirror Lake Inn
RESORT & SPA



Shrimp

Chilled Peel & Eat Shrimp

Poached shell on shrimp, pickling spice, old bay seasoning, cocktail sauce & lemon

\$45 per dozen

Classic Shrimp Cocktail Platter

Poached white shrimp, cocktail sauce & lemon

\$60 per dozen

Shrimp Remoulade Platter

Poached white shrimp, cocktail sauce & lemon

\$60 per dozen

Pickled Jalapeño Shrimp

Poached white shrimp, jalapeno, blanco tequilla & lime pickling brine, fresh lime & hot sauce

\$60 per dozen

Passed Hors d'Oeuvres

Any Food Choice Cost Plus \$95 Per Attendant Per Hour ++





Hors d'Oeuvres

\$65 per dozen

Vegetable Spring Rolls

Fried spring rolls, spicy dipping sauce

Crab Rangoon

Crisp wonton shell, crabmeat, cream cheese

Arancini

Crispy risotto balls, aioli

Cocktail Frank in a Blanket

Miniature cocktail franks, puff pastry wrap

Cheddar Fritters

Pate au choux, whiteface cheddar, lardon dust

Spanakopita

Spinach, feta, phyllo wrap

Scallop Rumaki

Roasted scallops, hickory smoked bacon



Sticks

\$65 per dozen

Chicken

Thai chicken skewers, spicy peanut sauce

Salmon

Dry rubbed salmon filet, cucumber

Shrimp

Spiced shrimp, feta roasted red pepper dip

New York Speedies

Herb marinated chicken, creamy herb dressing

Lamb Arrosticini

Marinated lamb, creamy herb sauce



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Polpettas (Meatballs)

\$65 per dozen

Hoisin Pork

Ground pork, hoisin glaze, scallions, sesame seeds

Chicken Forestier

Ground chicken, mushrooms, sauce

Salisbury

Ground beef, worcestershire, mushroom sauce

Dilled Faroe Salmon

Faroe island salmon, dill, Dijon, crème fraiche sauce

Beef Au Poivre

Grass fed local beef, peppercorn sauce

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Chaussons

(Miniature Quiche)

Each Selection Is Sold By The Dozen / \$65 per dozen

Lorraine

Pastry crust, local egg, cream cheese, leeks, bacon, gruyere

Forager

Pastry crust, local egg, cream cheese, garlic, thyme, mushrooms

West Branch

Pastry crust, local egg, cream cheese, smoked trout, shallot, tarragon

Orchardist

Pastry crust, local egg, cream cheese, apple fondant, maple syrup

Dutch Knuckle

Pastry crust, dutch knuckle cheese, local egg custard

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Canapés

\$65 per dozen

Alsatian

Bread, ham, gruyere, chive, crème fraiche, garlic

Gougères

Pate au choux, smoked salmon, cream cheese, onion

Noisette

Brioche, peppercorn walnut butter, horseradish, herb

Highball

Cocktail bread, sweet onion, herb, cultured butter, sea salt

Whiteface Club

Pullman bread, pimento cheese, onion, sea salt

Tuna Poke

Wonton crisp, minced tuna, ponzu sauce



Cold Tartlets

\$65 per dozen

French Onion

Savory tartlet shell, caramelized onion, local egg custard, gruyere cheese

Chorizo

Savory tartlet shell, seared spanish chorizo, roasted red peppers mousse

Old Bay Crab

Savory tartlet shell, lump crabmeat, whipped remoulade chantilly

Whipped Feta

Savory tartlet shell, whipped Asgaard Farm feta, olive mélange, olive oil

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Signature Hors d'Oeuvres

\$85 per dozen

Oysters Rockefeller

Oysters, spinach, shallot, cream, pernod, breadcrumbs

Crab Cake

Jumbo lump crab cake, remoulade sauce, microgreens

Chicken Lollipops

Frenched chicken legs, roasted garlic demiglace, honey

Garlic Saucisson

Crisped house made garlic sausage, braised lentils, herbs

Clams Oreganato

Clams, seasoned breadcrumbs, oregano, herbs, butter, vermouth

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Platters

*All platters will serve 20 people
Prices listed are per person ++*

Cheese Platter

Chef's selection of cheeses, dijon mustard, assorted crackers

\$20

Assorted Cured Meats

Capicola, sopressata, salami, granitures

\$20

Crudité

Seasonal vegetables crudité, buttermilk herb dip

\$15

Pâté & Terrines

*Chef's selection of pâtés and terrines, dijon mustard,
pickled red onion, cornichons, sliced baguette*

\$25

