



PG HARVEY EVENTS

crafted by food & event experts

Passed Appetizers

Lobster Grilled Cheese

brioche, aged cheddar, tarragon aioli

Muscovy Duck

rye toast, cranberry jam, micro arugula

Chorizo & Rapini Pizzette

mozzarella, tomato, spicy maple glaze

Salmon Gravlax

dill crème fraîche, pickled red onion, blini

Beef Tenderloin Crostini

horseradish aioli, confit tomato

Poached Pear

walnut, gorgonzola, garlic charred baguette

Smoked Pork Taco

red cabbage & carrot slaw, bbq sauce

Cajun Shrimp

chili aioli, fresh lemons

Mini Pulled Short Rib Slider

sauerkraut aioli, crispy onions

Chicken Empanadas

Salsa verde

Roasted Red Pepper & Mascarpone

Arancini

Parsley crema

Lamb Chop (GF)

peppercorn rosemary jus

Ahi Tuna Tartare (GF)

fried rice-cake, wasabi cream, lime- soy glaze

Cremini Mushroom Cap (GF, Vegan)

sweet potato mash, crispy beets

Black Bean Corn Fritter (GF, Vegan)

avocado crema

Wild Mushroom Truffle Tartlet (Vegetarian)

goats' cheese, fresh chives

Peach Crostini (vegetarian)

fresh ricotta, honey thyme drizzle

Mango & Vegetable Thai Roll (Vegan, GF)

sweet ponzu & chili dipping sauce

Lemon Chicken Corn Muffin

guacamole, tomato salsa

Turkey club

double smoked bacon, grape tomato, Swiss cheese

Ham & Cheddar Mini Quiche

honey ham, caramelized onion, smoked cheddar