

# PICNIC

LA

NYC

MIAMI

TEXAS

## LAND

Baby Potatoes Stuffed with Tillamook Sharp Cheddar & Applewood Smoked Bacon with Crème Fraiche & Chives

Crispy Tempura Battered Chicken with a Sweet Chili & Scallion Sauce

Parsely Marinated Grilled Lamb on a Mini Pita with a White Bean Puree and Fresh Chives

Grilled Chicken Served with a Pomegranate Reduction & Fresh Chives

Mini Turkey Burger with Caramelized Onions, Dijon & Wild Arugula

Mini Kobe Beef Burger with Carmelized Leeks, Gruyere Cheese & Sweet Tomato Chutney

Grilled Flank Steak with Maytag Blue & Caramelized Shallots on Crostini

Buttermilk Fried Chicken Skewer with a Honey & Spicy Dijon Drizzle

Sliced Filet on a Grilled Baguette with Horseradish Crème & Arugula

Grilled Skewered Flank Steak with a Spicy Chili Sauce

Thinly Sliced Prosciutto wrapped around Burratta with Mint & Basil Puree

Maytag Blue & Asian Pear on Crostini with Fresh Chives

Baby Potato stuffed with Watercress, Cucumber & Gorgonzola

## SEA

Maryland Blue Crab Cake with a Chili & Lime Aioli

Parsley & Garlic Marinated Jumbo Shrimp

Seared Sea Scallop on a Salt & Pepper Chip with a Wasabi Aioli

Tempura Battered Coconut Shrimp served with a Sweet & Spicy Citrus Chutney

Baby Potato Stuffed with Crème Fraiche Chives & Caviar

Maine Lobster on Toasted Pan Dimi with a Lemon & Chive Aioli & Shredded Ice Burg Lettuce

Wild King Smoked Salmon in a Cucumber Cup with Crème Fraiche, Lemon Zest & Dill

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## GROUND

Red Endive Stuffed with Goat Cheese, Pecan & Fig

Mini Falafel served on Bibb Lettuce with a Spicy Tahini Sauce

Wild Mushroom Gorgonzola & Caramelized Onion Tart

Red & Yellow Tear Drop Tomato Tart with Mozzarella

Organic Tomato Soup with a Wedge of an English Sharp Cheddar Cheese

Spinach Feta & Pine nut Pizza

Roasted Root Vegetable Skewers with Butternut Squash Dipping Sauce & Fresh Rosemary

## OVEN

Picnic Double Fudge Scharffenberger Brownies

Chocolate Chip Cookies

Petit Reversed White & Chocolate Cupcakes

Mini Lady Apple Pies

Mini Baby Lemon Brule Tarts