



Black Rooster

Trays & Hors D'oeuvres

COMMON TRAYS *Trays serve 10 or more.*

Vegetable. Typically includes roast peppers, marinated portabella mushrooms, grilled asparagus, fried eggplant, curried cauliflower, blanched broccoli, grilled honey mustard carrots, with roast pepper and lemon dips. Can include raw vegetables upon request 55

Fruit. A seasonal assortment of fresh cut fruit 55

Cheese. An assortment of fine cheeses, typically including brie, cheddar, Swiss, Port Derby, gouda, smoked gouda, fresh mozzarella, and Saga blue. With bread and/or crackers 55

Brie En Croute. A large brie wheel baked in puff pastry with choice of roast garlic & caramelized onion or sweet & spicy chutney, with French bread 60

Beer Cheese & Pretzels. Zesty beer cheese dip with pita chips and pretzels 50

Guacamolé & Salsa. Guacamolé and homemade salsa, with fresh tortilla chips 50

Hummos. Roast garlic hummos with toasted pita bread and feta & olive garnish 50

Spinach Dip. Zesty spinach dip in a hollowed out bread bowl with bread cubes 50

Antipasto. Typically includes prosciutto, salami, soppressata, coppicola, smoked turkey, steak, marinated artichokes, portabellas, roast peppers, pepperoncini, olives, provolone, fresh mozzarella, focaccia, and mustards 65

MEAT TRAYS *Trays serve 10 or more.*

All meat trays are served at room temperature, and with cheeses, lettuce, red onions, homemade sauces, and rolls.

Chicken Breast. Blackened chicken, lemon & herb chicken, and jerk chicken 70

Fried Chicken. Southern, buttermilk fried chicken strips 70

Whole Turkey. Herb-rubbed whole roast turkey 80

Whole Ham. Baked, chutney-glazed ham 80

Pork Loin. Blackened roast pork loin 80

Marinated Steak. Marinated, grilled skirt steak 80

NY Strip Steak. New York strip steak, rubbed with herbs & garlic 90

Beef Tenderloin. Beef tenderloin, rolled in garlic & herbs, or in ancho-coffee rub 100

SEAFOOD TRAYS *Trays serve 10 or more.*

All meat trays are served at room temperature, and with cheeses, lettuce, red onions, homemade sauces, and rolls.

Roast Salmon. Roast side of salmon filet, brushed with lemon, olive oil & herbs, and served with lettuce, red onions, fresh mozzarella, French bread and lemon mayo 80

Whole Poached Salmon. Whole large salmon, poached in white wine broth, decorated with cucumber scales and served with French bread, leaf lettuce, red onion, and cucumber, arugula, and dill sauce 190

Smoked Salmon. Smoked salmon with lemon, capers, dill, red onion, French triple-cream cheese and crackers 75

Gravalax. Whole side of salmon cured with Akvavit, dill, cracked black peppercorns & citrus, with lemon, capers, red onion, St. Andre cheese, and French bread. Requires ~4 days notice 90

Salmon Mousse. Salmon mousse in a fish mold with crackers 60

Crab Dip. Zesty crab dip with homemade sea salt potato chips 60

Caviar. Assorted caviars (usually black, gold, salmon & wasabi) with sour cream, minced onions, chives & toast points 75

HORS D'OEUVRES

Prices are based upon a minimum order of 3 dozen for each hors d'oeuvre. We are happy to entertain smaller orders, but prices will be quoted on a custom basis.

Skewers 2.5

Jerk chicken & chutney mayo dip

Chicken satay & spicy peanut dip

Fried chicken & Louisiana hot sauce dip

Seasoned chicken with honey mustard dip

Tortellini, fresh mozzarella, & portabella mushrooms in pesto

Marinated portabella mushroom with roast red pepper dip

Marinated skirt steak with ancho salsa

Skewers #2 3

Seared duck breast with mango chipotle chutney dip

Marinated shrimp, basil, & prosciutto

Shrimp & pineapple with mango-chipotle pepper glaze

Seasonal fruit with apricot-poppy glaze

Homemade Sea Salt Potato Chips. With smoked salmon, crème fraiche & chives 2.50

Mini Bruschetta 2.5

Fresh mozzarella & tomato-basil relish

Fresh mozzarella & avocado relish

Marinated mozzarella (in olive oil, garlic, & herbs) with lemon relish

Skirt steak & tomato-cilantro relish

Grilled chicken & artichoke relish

Smoked salmon & dill-onion garnish

Tomato tapenade & goat cheese

Mini Bruschetta #2 3

Beef tenderloin with horseradish cream

Salmon & melon relish

Fried green tomato & remoulade

Puffs 2.5

Four cheese & roast garlic

Mushroom & black truffle oil

Spanikopita. Spinach & feta in filo triangles 2.5

Quesadillas with Fresh Roast Salsa 2.5

Blackened chicken, portabella mushroom & Swiss

Roast poblano pepper, mushroom & Swiss-cheddar

Shrimp 3.00

Poached shrimp with homemade cocktail sauce

Poached shrimp with two remoulades (white & red)

Mini Sandwiches. See sandwich section of menu for ideas 2.5-3

Melon & Prosciutto. Melon, marinated in olive oil, raspberry vinegar & cilantro, and wrapped in prosciutto 2.5

Roll Ups 2.75

Prosciutto, arugula & dried fruit

Prosciutto, fresh mozzarella & basil

Smoked salmon, asparagus & goat cheese

Eggplant, roast pepper & goat cheese

Caviar Potatoes. Seared new potato slices with crème fraîche and golden & wasabi caviars 2.75

Crab 3

Mini crab & corn cakes with Dijon mayonnaise

Baked deviled crab cups

Endive & St. Andre. Belgian endive filled with St. André cream, caramelized onion & toasted pine nuts 2.75

Mushroom Caps 2.75

Tomato-Provençal

Spinach-parmesan

Sausage-provolone

Artichoke Fritters. Lemon & parmigian artichoke fritters with southwest mayo 2.75

Potstickers. Duck potstickers with soy-vinegar dip 2.75

Buffalo Wings. Authentic recipe Buffalo chicken wings, with celery-blue cheese mayo 2.5

Duck Wing Drumettes. Fried in seasoned breading, with plum-basil sauce 3

Meatballs 2.75

Turkey meatballs in barbecue sauce

Italian sausage meatballs in marinara

Quiche Tartlets 2.75

Lorraine (bacon-onion) • Broccoli • Mushroom • Leek • Asparagus • Roast pepper • Or your request

Cocktail Wienies. Our version – sausage wrapped in puff pastry with sweet & hot mustard 2.75

SWEETS & DESSERT TRAYS *Trays serve 10 or more.*

Cookie & Bar Tray Fresh baked cookies with an assortment of bars, typically brownies, toll house bars, and lemon bars 30

Brownie & Lemon Bar Tray Our homemade lemon bars and dark, rich brownies, with fresh raspberry sauce 35

Dessert Tray An assortment of fine desserts, typically including such items as carrot cake, flourless chocolate mousse cake, cheesecake, berry upside down cake, clafoutis (baked cherry cake), angel food cake, almond butter cake, shortbread, squares, shortbread, and raspberry chocolate twigs 45

Mini Tartlets. Assorted mini tartlets 3

Mini Tiramisus. Tiramisu in small cups with spoons 3

Chocolate Ganache & Caramel Puffs 3

Chocolate Strawberries. Dark & white chocolate dipped strawberries 3

Fruit Skewers. Seasonal fruit with apricot-poppy seed glaze 3