



Game Dinner Menu

Stationary Hors d'oeuvres Cocktail Hour

Tostones Rellenos (Stuffed Plantain Cups)

Venison Picadillo Tostones Rellenos (Stuffed Plantain Cups), Chipotle Crema & Avocado

Slider - Venison

Venison Sliders with Bacon & Blackberry Ginger Jam

Venison Kafta - Meatballs on a stick

Lebanese Venison Kafta, Tzatziki drizzle

Lake Ontario Salmon and Trout Canapes

Smoked Salmon Syrian Aleppo Pepper Mousse Canapes

Smoked Trout Mousse & Shrimp wrapped Canapes with Smoked Trout Caviar

Belgian Mussels

Belgian style Mussels with Bacon, Herbs, Belgian Ale Cream, Baguettes for Dipping

French Escargot

Pernod & Garlic Escargot

Southwest Empanada Egg Rolls

filled with Chicken, Corn & Black Beans. Buttermilk Ranch dip

Cheese Display

Game Dinner Menu

Russian Wild Boar Jaeger Schnitzel & Spaetzle

Wild Boar Jaeger (Hunter) Schnitzel with Wild Mushrooms, Demi Glace, Spaetzle

Slow Braised Venison Bolognese with Gnocchi

Slow Braised Venison Bolognese Gnocchi with Madeira, Reggiano

Wild Boar Fresh Ham

Smoked Wild Boar with Berry Apple Compote

Venison Steak au poivre

Steak au poivre with Cognac, Shallots, Dijon, Cream, Demi Glace

Venison Bourguignon

Venison Bourguignon, Parisien Carrots, Pearl Onions, Button Mushrooms, Potatoes, Confit Garlic

Mojo Chicken (garlic citrus)

Cuban Mojo Marinated Chicken (GF) for Non Venison lovers

Haricot Vert with Shallots & Thyme

French Green Beans with Shallots & Thyme

Cafe Salad

Cafe Salad with Warm Chevre, Candied Walnuts, Pears, White Balsamic Vinaigrette

Bananas Foster

Bananas Foster Flambée - Bananas with a Caramel Rum Sauce and Vanilla Ice Cream