

OLD YELLOWSTONE GARAGE

PASSED HORS D'OEUVRES

[selection of three, priced per person/ per hour]

TIER ONE \$90

Wild Mushrooms Ragu | Crispy Polenta | Grilled Scallions
Virginian Ham & White Cheddar Croquettes
Duck Confit | Bone Marrow Salsa | Iceberg Slaw | Crisp Tortilla
Pork Belly & Lobster Slider | Pear Sambal | Jalapeno Aioli
Lobster & Peach Corndogs | Chorizo Dressing
Luxury Shrimp 'Snow Cone' | Black Sesame Seed | Monster Sauce
Follipop | Foie Gras Parfait | Scotch Caramel | Cherry Pop Rocks
Marinated Tofu | Wild Mushroom Quesadilla | Tomato/Kaffir Lime Salsa
Wagyu Sliders | Smoked Pancetta Jam | Grilled Onion | Spinach | Truffle Aioli
Dolce Vita | Smoke Salmon Pizza | Black Caviar | Mascarpone | Chives
Roasted Artichoke & Pappadew Pepper Arancini
Carrot Tart | Ricotta & Almond Filling
Grilled Pop Oysters | Spiced Herb Butter
Snapper Crudo | Shishito | Sesame Seed
Indian Vegetable Fritters

TIER TWO \$45

Charred Shrimp | Chermoula Sauce
Elk Sliders | Brie Cheese | Caramelized Onion | Huckleberry
Crab Croquettes | Parmigiano | Old Bay
Bison Tartar | Fried Capers | Roasted Garlic Balsamic Aioli | Spinach
Brandied Foie Gras Mousse | Chocolate Nibs | Toasted Hazelnuts | Crostini
Grilled Shrimp Chermoula
Crabmeat Stuffed Wontons | Ponzu
Wagyu Beef Tartar | Cherry Pepper Aioli | Mache
Cubana Endive Spears | Shredded Pork Belly | Mustard | House-made Pickles | Scallions
Shrimp Flautas | Peppers | Cotija Cheese | Spanish Herb | Roasted Tomatillo Salsa
Elk Sliders | Mache | Caramelized Onion | Asian BBQ
Buffalo Sliders | Smoked Gouda | Roasted Poblano | Spanish Herb
Goose Confit | Polenta Bread | Red Onion Marmalade
Smoked Salmon | Potato Lakes | Crème Fraiche | Chive
Seared Zabuton | Shiitake Duxelle | Spanish Herb
Pulled Pork | Sweet Potato Biscuits | Iceberg Slaw
Shrimp & Grit Fritters | Manchego & White Cheddar | Pepperoncini | Herb Remoulade Sauce
Chicken Fried Chicken | Mini Biscuit | Spiced Maple Syrup

TIER THREE \$35

Jewels on Toast (Assorted Bruschetta)
Caesar Toast | Crispy Chicken Skin
Heirloom Tomato Tartar | Parmigiano Crisp | Maletti Balsamic
Herbed Goat Cheese | Olive Poached Beets | Pistachio
Buffalo Carpaccio | Roasted Garlic Aioli | Wild Arugula
Marinated Alici | Roasted Peppers | Toasted Garlic
Eggplant Sliders | San Marzano Tomatoes | Mozzarella | Basil
Assorted Meat & Veggie Pizzas
PEI Mussels | Sweet Wasabi Sauce
Herbed Polenta Bites | Gorgonzola | Spinach
Caramelized Peach | Whipped Goat Cheese | Candied Pistachio
Beef Tartar | Pecorino Flat Bread | Basil | Maletti Balsamic
Goose Confit Tartlets | Peach Compote | Ricotta
Pork & Ginger Pot Stickers | Fuji Apple Chutney
Shrimp Sticky Buns | Pear Sambal | Cilantro
Bahn Mi Sliders | Hawaiian Buns | Pickled Vegetables
Assorted house made Pizza's
Short Rib Sliders | Italian Refried Beans | Iceberg Slaw
Avocado | Spiced Crab Salad
Parmesan Tuiles | Heirloom Tomato Salad

TIER FOUR \$25

Tofu | Wild Mushrooms Quesadilla | Tomato Kaffir Lime Salsa
Roasted Beets | Goat Cheese | Pistachio Vinaigrette
Chicken Fried Chicken | Mini Biscuits | Spiced Maple Syrup
Cowboy Caviar | Assorted Beans | Jalapeno | Cumin | Spanish Herb
Stuffed Pappadew Peppers | Prosciutto | Fontina Cheese | Basil
Korean Chicken Wings | Sticky Sauce
Watermelon & Feta Skewers | Mint | Maletti Balsamic
Pig Tails | Apple Sauce



Executive Chef/Il Capo: Paulie O'Connor
Chef de Cuisine/Consigliere: Jeremy Williamson

OLD YELLOWSTONE GARAGE

STATIONED HORS D'OEUVRES

[priced per station]

Buffalo Chicken Wing Dip | Pt Reyes Blue Cheese
OYG Hot Sauce | Tortilla Cups
\$85 / Feeds 30

Polish Kielbasa Dip | Sauerkraut | Caraway Seed
Swiss Cheese | Toasted Pita Chips
\$85 / Feeds 30

Charcuterie & Cheese Platter | Pickled Peppers | Whole
Grain Mustard | Assorted Jams | Fresh Fruit | Grissini
\$75 / Feeds 20

Farmers Market Crudité | Green Goddess Dressing
\$75 / Feeds 25

Strawberry Avocado Salsa | Baby Tomatoes | Jalapeno
Lime | Cinnamon Tortilla Chips
\$65 / Feeds 25

Spiced Olives | Assorted Olives | Roasted Garlic
Herbs | Chili
\$45 / Feeds 25

Roasted Shallot Dip | Salt & Vinegar Potato Chips
\$50 / Feeds 35

Crab Salsa | Avocado | Tortilla Chips
\$75 / Feeds 35

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Chef de Cuisine/Consigniere: Jeremy Williamson

