



## Hors d'oeuvres Menu

### Cold:

- Artisan & Imported Cheese Display —5
- Corn Tortilla Chips with Homemade Salsas and Guacamole —2
- Fresh Shucked Oysters with Sherry Mignonette —Market Price
- Grilled Asparagus Wrapped in Smoked Salmon —3
- Lobster Crostini with Micro Salad —5
- Mini BLT Crostini —3
- Raw Bar —Market Price
- Shrimp Cocktail or Marinated Grilled Shrimp —4
- Smoked Duck Breast with Blueberry-Brandy Cream Cheese —4
- Smoked Salmon with Goat Cheese and Capers —2
- Stuffed Endive with Roquefort Mousse and Caramelized Walnuts —3
- Vegetable Crudités with Hummus and Dip —2
- Vermont Cheese Board with Fresh Fruit and Crackers —2-4

### Hot:

- Artichoke in French Bread —3
- Asian Flank Steak Skewers —3
- Baked Brie with Rum Caramelized Apples —3
- Balsamic Marinated Mushroom with Roasted Red Pepper and Chevre —3
- BBQ Pork on Cheddar Crisps —3
- Cornmeal Crusted Oyster with Lemon Caper Aioli —4
- Crab Dip with Baguette —4
- Dusted Shrimp Tostada with Kaffir Lime Aioli —4
- Elmore Mountain Assorted Flatbreads —2-3
- Grilled Jumbo Shrimp —4
- Grilled Lobster Quesadilla with Roasted Corn and Black Bean SWalsa —4
- Grilled Rosemary Burgundy Barbequed Lamb Chops —4
- Local Lamb Sausage with Aged Cheddar Cheese —4
- Local Veal Slider with Vermont Bleu —4
- Maryland Style Jumbo Lump Crab Cakes —4-5
- Montreal Smoked Meat with Dijon and Pickled Onions —2
- Oysters Rockefeller —4
- Petit Lobster Mac & Cheese —4
- Pulled Pork Sliders —3
- Scallop Wrapped in Bacon and Maple Glazed —3
- Seared Jumbo Lump Crab Cakes with Chipotle Remoulade —5
- Seared Polenta Bite with Pesto and Pecorino —3
- Seared Yellow Fin Tuna with Grilled Pineapple —5
- Sesame Seared Tuna Loin on Crispy Wonton with Wasabi Aioli —3
- Sesame Seared Tuna Loin on Crispy Wonton with Wakame Salad —3-4

\*Hors d'oeuvres continued on page 2

These are just a few ideas; if there is any special request we are more than willing to try to accommodate your menu desires. Some items have kitchen or rental requirements. Some items are designed for smaller events only. Prices based on a minimum of fifty guests; if minimum is not met surcharges may apply.

**802.888.2275**  
info@blackdiamondbarbeque.com

*If there is anything else we can help you with to ensure a successful event, please call or email me any time  
Thank you —Jason Pacioni*



## Hors d'oeuvres Menu (page 2 of 2)

### Hot:

- Smoked Duck and Chevre Rangoon with Ponzo —5
- Smoked Jumbo Chicken Wings —2
- Smoked Local Sausage Bits with Caramelized Onions —3
- Smoked Tenderloin on Baguette with Tarragon Aioli —4
- Spicy Drunken Shrimp (peel and eat hot or chilled) —4
- Spinach and Artichoke Dip with Crackers —2
- Tuna Tartare Presented on Sesame Crisp —3
- Vermont Maple Sausage Stuffed Mushrooms —3
- Assorted Bruschetta: Heirloom Tomato, Vermont Butter Chevre with Lavender Honey, Niciose Olive Tapenade with Local Feta, Fresh Basil and Romano Pesto —2-3
- Seasonal Soup Shooters: Vermont Corn Chowder with Winding Brook Farms Bacon, Roasted Butternut Squash and Pumpkin with Pumpkin Seed Oil Drizzle, Summer Gazpacho —2-3

These are just a few ideas; if there is any special request we are more than willing to try to accommodate your menu desires. Some items have kitchen or rental requirements. Some items are designed for smaller events only. Prices based on a minimum of fifty guests; if minimum is not met surcharges may apply.

**802.888.2275**

info@blackdiamondbarbeque.com

*If there is anything else we can help you with to ensure a successful event, please call or email me any time  
Thank you —Jason Pacioni*