

TEDDY

& THE BULLY BAR

Spring 2018

Hors d'oeuvres

Asparagus Wrapped Crab *crème fraiche, lemon, tarragon* 4ea

Crab Deviled Egg *old bay, lemon, crab mustard, chives* 4ea

Potato & Raclette Croquettes *chive crème fraiche* 3ea

Crispy Artichokes *lemon yogurt* 3ea

Brussels Sprouts Kabob *apricot mostarda, lemon tarragon yogurt* 3ea

Tuna Tartare *truffle vinaigrette, potato gaufrette* 4ea

Fresh Shucked Oysters *rhubarb mignonette* 2ea

Foie Gras Parfait *rhubarb chutney* 5ea

Fava Bean Hummus *cucumber, fennel* 3ea

Duck Toast *foie mousse, strawberry gelee, black pepper* 5ea

Tomato Flatbread *basil pesto, olive oil, housemade fresh mozzarella* 3ea

Salmon Croque Monsieur *gruyere, caviar, caper aioli* 4ea

Crabcakes *old bay aioli* 6ea

Lamb Chops *minted persillade, apricots* 7ea

Mini Cuban *house-made dill pickles, mustard, gruyere cheese, mojo-braised pork* 4ea

Marinated Beef *wasabi cream, mini toast* 5ea

Croque Madame *prosciutto, gruyere, apricot mostarda* 4ea

Chicken & Waffle *maple aioli* 4ea

Minimum 35 pieces order for each selection