



**White Horse Tavern**  
Hors D'oeuvre and Platter Menus  
2017

*Menus are subject to change based on availability or seasonality of products*

## **Hot Hors D'oeuvre**

*Minimum order of 25 pieces per selection*

Crispy fried oysters with pickled serrano peppers and potato foam

\$3.50 each

Palmiers stuffed with smoked bacon, asparagus, and aged gouda

\$3.25 each

Miniature duck meatballs topped with apple butter

\$4.50 each

Lobster Mac and Cheese Spoons

Lobster, fontina and mascarpone cheeses, and pasta topped with lightly

toasted brioche crumbs and truffle oil

\$4 each

Butternut squash shooters with pistachio froth

\$3.25 each

Potato croquettes with truffle aioli

\$3 each

Bacon and Eggs; Braised pork belly, sunny side up quail egg in pastry

\$4.50 each

Seasonal house made sausage with mustard and fruit relish

\$4 each

## **Cold Hors D'oeuvre**

*Minimum order of 25 per selection*

Chilled Local Oysters with seasonal mignonette

Market price

Native mussels on a half shell with apple and fennel

\$2.75 each

Point Judith ceviche dressed with citrus, bell peppers, cilantro and chilies

\$3.50 each

Roasted beet and goat cheese with shallot and honey drizzle

\$3.25 each

Foie Gras mousse crostini finished with ice vinegar and micro herbs

\$4.50 each

Pickled RI mushroom crostini with piave cheese and black garlic

\$4 each

Seasonal gazpacho shooters with pickled vegetable

\$3.75 each

Lobster devil eggs with yuzu and tarragon

\$4 each

Gulf Shrimp Cocktail with Horseradish Cocktail Sauce

Market price

# **Reception Packages**

*(10 person minimum)*

## **New England Cheese Selections**

Locally produced cheeses garnished with fresh berries, dried fruits,  
Aquidneck Island honeycomb, crisps, and gourmet crackers  
\$8 per person

## **Vegetable Crudité**

Seasonal vegetables with creamy herbed dip  
\$5 per person

## **Seasonal Fruit and Berries**

An elaborate display of seasonal fruits and berries  
\$5 per person

## **Charcutterrie Selections**

Chef's selection of cured sausages, dried meats,  
pates, and cheeses with dried fruits, mustards, and crisps  
\$10 per person

## **Spreads and Such**

Olive Tapenade, House made hummus,  
Roasted Tomato Pesto, Spinach Artichoke Spread,  
Truffle Foie Gras Pate with House Crisps and Crackers  
\$8 per person

## **New England Raw Bar**

Gulf Shrimp, Local Oysters and Native  
Clams on the Half Shell with Lemon, Cocktail and Mignonette Sauces  
\$Seasonally Priced Per Person