

# A DASH OF SALT

A Dash of Salt Catering | [contact@adashofsaltcatering.com](mailto:contact@adashofsaltcatering.com) | (203) 354-8174

## Grazing Table

### **Abundant Cheese Board**

*An assortment of artisanal cheeses, fresh & dried fruits, pickled vegetables, jam, mustard, handcrafted baguette and an assortment of mixed crackers.*

*\*nuts on request*

### **Charcuterie Board**

*Assorted cured meats plattered with an assortment of fresh & dried fruits, pickled vegetables, jam, mustard, handcrafted breads and crackers.*

*\*nuts on request*

### **Crudite Board**

*A colorful display of fresh & local hand cut vegetables served with your choice of dip.*

### **Tuscan Board**

*Marinated & Grilled seasonal vegetables served with an accompaniment of olives, mustard, fruits, Italian cheeses, Italian meats, crostini & assorted crackers with your choice of dip.*

### **Homemade Chips & Dip**

*Tortilla chips hand cut & fried tossed in flaky sea-salt served with your choice of dip*

### **Dips:**

#### **Traditional Hummus**

*Puree of garbanzo beans, tahini, garlic & lemon*

#### **Roasted Red Pepper Hummus**

*Our traditional hummus recipe with roasted red peppers drizzled with olive oil*

#### **Beet Hummus**

*Our traditional hummus recipe with roasted beets to give the dip a vibrant pink hue & supports heart health. Drizzled with olive oil topped with toasted black & white toasted sesame seeds*

#### **Spinach Artichoke Dip**

*Spinach & Artichoke blended together with Parmesan, garlic & bread crumb crust*

*\*served in a bread bowl on request*

#### **Salsa Fresca**

*Diced raw tomato, red onion, jalapeño, chili salt spice, cilantro & lime*

#### **Guacamole**

*Freshly smashed avocado raw tomato, red onion, jalapeño, chili salt spice, cilantro & lime*

## Butlered Hors D'oeuvres

### Seafood

#### **Chipotle Guava Shrimp**

*Pan seared chipotle dry rubbed shrimp coated in our ADoS guava glaze*

#### **Thai FireCracker Shrimp**

*Chili lime Thai slaw with diced purple cabbage, red peppers and cucumbers on top of Thai spiced charred shrimp*

#### **Coconut Shrimp**

*Coconut crusted shrimp fried and served with ADoS pineapple salsa*

#### **Shrimp Cocktail Shot**

*Dollop of cocktail sauce topped with jumbo shrimp served in a shot glass with a squeeze of lemon*

#### **Scallop & Bacon**

*Thick cut bacon skewered, topped with a seared day boat scallop*

#### **Caviar Spoon**

*Minced egg whites & yellows. white onion, creme fraiche topped with caviar on an edible spoon*

#### **Ahi Tuna**

*Black and white sesame crusted ahi tuna, lightly seared on house made crispy rice garnished with wasabi aioli*

#### **Ahi Poke Bite**

*cubed ahi tuna sashimi mixed with avocado, citrus, mango & coconut aminos topped with toasted sesame seeds served in a wonton cup*

#### **Fried Oyster**

*served in the shell with a creamy cucumber-radish slaw*

#### **Salted Cod**

*In a crispy potato cake served with green olive tapenade*

#### **Escargot Vol-au-Vent**

*With garlic parsley butter and shaved fennel*

#### **Miniature Lump Crab Cakes**

*served with a lemon, ginger, scallion remoulade*

#### **Smoked Salmon Cup**

*minced capers, red onion, creme fraiche, topped with a ribbon of smoked salmon served in a cucumber cup. Garnished with dill.*

#### **Savory Smoked Salmon Cheesecake**

*A savory cheesecake flavored with dill & shallots topped with smoked salmon*

#### **Mini Lobster Rolls**

*fresh lobster meat with mayo, crème fraîche, chive and lemon zest on a trimmed brioche roll (one - two bites)*

## Lamb

### **Lamb Loin Lolli-Chop**

*Lamb loin kept on the bone with a caper, lemon, and parsley relish*

### **Boneless Lamb Loin Lollipop**

*lamb loin off the bone, skewered and served with a mint & parsley relish*

### **Moroccan Spiced Lamb Kabobs**

*served with tzatziki sauce*

## Beef

### **ADoS Signature Slider**

*one bite/open faced beef burger with melted cheddar cheese topped with a pearl of ketchup finished with a cornichon slice*

### **Beef Wellington Puff**

*A one bite version of the classic with filet mignon, foie gras & mushroom duxelle wrapped in fluffy puff pastry drizzled with Marchand de vin sauce*

### **Crispy Beef Wonton**

*Asian spiced beef with diced sauteed vegetables wrapped in wonton paper, fried to perfection*

### **Filet and Fingerling**

*Skewered filet mignon cooked medium rare & herb roasted fingerling potatoes served with a Bearnaise drizzle*

### **Pups On A Stick**

*lollipop of uncured frankfurter, wrapped in puffed pastry served with spicy mustard  
ADoS elevated take on pigs in a blanket..*

### **Short Rib Mushroom Cap**

*Housemade short rib & creamy polenta served in a roasted mushroom*

### **Steak Frites Bite**

*a bouquet of seasoned shoestring fries wrapped in a slice of tender NY Strip with a Dash of Peter Luger Steak Sauce*

## Pork

### **Mission Figs**

*Mission figs stuffed with gorgonzola, wrapped in prosciutto with balsamic glaze*

### **Bacon Tartlets**

*caramelized onion, bacon jam, baked in a pastry crust*

### **BLT Bites**

*Cherry tomato slices, bacon squares, lettuce, mayo with a toast sprinkle*

### **Crispy Pork Belly Square**

*Served on a mini corn muffin with shaved scallion and a fig reduction*

### **Andouille Sausage Pastries**

*Andouille sausage wrapped in a buttery pastry served with a cajun mustard*

### **Pulled Pork on a mini Biscuit**

*Pulled pork mixed with ADoS sweet & spicy BBQ sauce, with apple cinnamon slaw, served on biscuit*

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### **Ham and Gruyere Puff**

*Gougères of ham and gruyere*

### **Pork Belly with Dates**

*Our twist on the classic bacon wrapped date on a skewer-pork belly with date mustard glaze*

## Poultry

### **Crispy Lemon Chicken**

*Yogurt marinated, Panko crusted organic chicken dipped in a tart lemon glaze*

### **Chicken Satay**

*Marinated chicken, grilled and skewered with a scallion & red pepper sprinkle served with housemade Satay sauce*

### **Fried Chicken and Waffles**

*Crispy fried chicken baked in a fluffy waffle drizzled with a maple syrup and tabasco reduction*

### **Mini Chicken Pot Pies**

*mashed potato crust with a white wine reduction, chicken, carrots, celery & peas*

### **Chicken Cilantro Kofte Kebab**

*Ground organic chicken mixed with onions, garlic, fresh herbs & spices served with Tzatziki*

### **Chicken Pistachio Meatballs**

*made with Bella Organic chicken mixed with pistachios and raisins served with a chicken demi-glaze, parsley, shallot sauce*

### **Buffalo Chicken Vol Au Vent**

*Buffalo chicken dip made with organic pulled chicken, cream cheese, sour cream & buffalo seasoning, topped with blue cheese served in flaky puff pastry cup*

## Vegetables

### **Korean Fried Cauliflower**

*Crunchy cauliflower with sweet and spicy chili sauce, scallions, toasted sesame seeds*

### **Brussels Sprout Lollipop**

*Split & roasted with apricot-onion jam served on a stick*

### **Toasted Whole Figs**

*Stuffed with gorgonzola, topped with pistachio toffee crumble, drizzled with, balsamic glaze*

### **Sweet Potato and Scallion Pancake**

*Dollop of apple sauce or pear chutney*

### **Twice Baked Mini Potato**

*Creme fraiche, chive, bacon and emmental cheese*

### **Corn Tostada**

*Roasted corn & black beans on top of avocado crema in a tostada cup garnished with cilantro*

### **Quinoa Flatbread Bites**

*Cheddar, avocado & Tomato*

### **Artichoke Puffs**

*parmesan cheese, cayenne pepper, mayo on toast round*

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### **Grilled Cheese Bites**

*Sourdough toast triangles with melted gouda with a dollop of tomato-basil dip*

### **Baked Brie Bites**

*Baked brie wrapped in golden fluffy pastry crust with walnut glaze and fig jam*

### **Adult Mac and Cheese**

*Guada & gruyere mac and cheese with caramelized onions served in individual portions*

### **Caprese Skewer**

*Marinated mozzarella balls & heirloom grape tomatoes, sprinkled with a chiffonade of basil drizzled with balsamic glaze*

### **Charred Asparagus**

*wrapped in Parma Prosciutto*

### **Ratatouille**

*served in mushroom cap cups with parmesan cheese*

### **Mushroom Cap**

*Sauté vegetable and fennel with breadcrumbs & parmesan dusting*

### **Arancini Di Riso**

*mini Italian rice balls*

### **Corn Fritters**

*with fresh peach chutney*

### **Beet on Endive**

*Sliced beets with farro & ricotta on an endive leaf*

### **Grilled Radicchio**

*with gorgonzola, bruleed figs & toasted walnuts*

### **Tuscan White Bean**

*whipped white beans with lemon, olive oil and black pepper on a thin beet chip drizzled with olive tapenade*

### **Fig and Goat Cheese Phyllo**

*Whipped fig and goat cheese piped and baked into phyllo cups*

### **Olive and Goat Cheese Tart**

*Minced olives in whipped goat cheese piped and baked into phyllo cups*

### **Zucchini Wrapped Feta**

*pan seared mandolin sliced zucchini wrapped around marinated feta drizzled with a peppered sun dried tomato emulsion*

### **Pissaladiere Nicoise Tartlet**

*Puff pastry, baked with caramelized onion, olive, thyme*

### **Grilled Vegetable Stack**

*char-grilled vegetables, skewered, served with balsamic glaze, flaky salt and cracked pepper*

### **Roasted Eggplant Stack**

*layered with fresh ricotta, oven dried tomatoes and a light sprinkling of parmesan Reggiano held together with a rosemary skewer served on an Asian spoon*

### **"B"LT Bite**

*candied & spiced carrot "bacon", lettuce, tomato*

### **Mediterranean Bite**

*edible pastry cup filled with homemade hummus sprinkled with assorted diced vegetables*

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