

# LINCOLN

## COCKTAIL RECEPTIONS

### Spring 2017

#### HORS D' OEUVRE OPTIONS

*Oyster on the Half Shell* 2

*Deviled Egg* Braised Pork Belly 4ea

*Charred Shishito Peppers* White Miso 3ea

*Short Rib Lettuce Wraps* Horseradish, Pickled Vegetables 4ea

*Jumbo Lump Crab Cakes* Meyer Lemon Remoulade 6ea

*Cubano Blini* Gruyere & Mustard Seed Blini, Smoked Pork Shoulder, Mojo Aioli, Dill Pickled Cabbage 5ea

*Mini Croque Monsieur* Gruyere, Pate 5ea

*Tuna Tartare* Rice Crisp 4ea

*Crab & Old Bay Beignets* Aioli 4ea

*Fava Bean Crostini* Pea Shoots 3ea

*Mac & Cheese Balls* Sharp Cheddar, Mornay 3ea

*Salmon Crudo* Pickled Radish 4ea

*Chicken & Waffle* Kimchi Carrot Waffle 4ea

*Tempura Asparagus* Tahini Vinaigrette 3ea

*Lamb Slider* Mint Yogurt 5ea

*Chicken Pot Pie* Puff Pastry 4ea

*Brussels Sprouts Kabob* walnut cider vinaigrette 3ea

*Marinated Beef* Horseradish Crema, Mini Toast 5ea

*Petite Lamb Chops* Jalapeno Mint Jam 7ea

*Zucchini Tater Tots* Lemon Tzatziki 3ea

MINIMUM ORDER OF 35 PIECES PER SELECTION

*Pricing is per piece*

*\*excluding tax, gratuity & beverages*