

Öme Caterers™

WINTER HORS D'OEUVRES



Black Winter Truffle & Butternut Squash Bisque

Local Burrata, Pear Compote & Pistachio Brittle on Ficelle Crostini

Beef Tartare with Sweet Pickles, Red Onion, Aged White Cheddar & Tomato Jam on House-made Potato Crisps

Crispy Shrimp & Grits Skewer served with Shrimp Mousse and Old Bay, Tabasco Aioli

Smoked Salmon on Sunchoke & Potato Pancake topped with Salmon Roe & Dill

Torchon of Foie Gras with Quince Compote, Dusted with Vanilla Malt

Seared Beef Tenderloin, Pickled Baby Beets, Red Horseradish & Dill Crème Fraiche on Pretzel Crostini

Salmon Cake Topped with Crispy Salmon Bacon, Green Apple, Pickled Celery and Mustard Remoulade

Tuna Crudo with Blood Orange, Crispy Shallots, Sesame and Micro Greens

Roasted Sweet Potato Tart with Maple Smoked Pork Belly & Pecan Bacon Streusel

Buttermilk Fried Chicken & Waffles Topped with Kumquat Fresno Chile Honey

Chicken Milanese on Sourdough Crostini Topped with Asiago Cheese, Pickled Fennel and Micro Arugula

Bacon Wrapped Dates Stuffed with Cabrales Blue Cheese & Hazelnut Brittle

Scotch Egg Made with Quail Egg, Duck Confit Sausage & Pickled Mustard Seeds

Swiss Chard Wrapped Merguez Sausage with Garlic Harissa Aioli

Pastrami Cured Duck Breast with House-made Sauerkraut, Thousand Island

Dressing & Shaved Gruyere Served on Pumpnickel Crostini

Roman Style Gnocchi with Citrus Tomato Jam and Local Goat Ricotta

Wagyu Pigs in a Blanket with Whole Grain Mustard

Wild Mushroom Arancini with Truffle Soy Aioli & Grana Padano

**TO VIEW OUR CORE MENU ITEMS, PLEASE CONTACT
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