

# HEAVY HORS D'OEUVRES PARTY

Prices are per person-  
Menus may be customized

## For a dinner time event:

Choose a display, 3-6 passed hors d'oeuvres,  
and 2 mini stations or tasting plates.

THE RABBIT ROOM  
61 N. MAIN STREET, HONEOYE FALLS, NY 14472  
TEL (585) 582-1830  
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[www.thelowermill.com](http://www.thelowermill.com)

## TASTING PLATES

(For groups of 75 or less)

- \$12 Parisienne Gnocchi
- \$13 Artichokes French with Pasta
- \$15 Porcini Ravioli with Chicken Ragu & Truffle Oil
- \$15 Crab Cake with Cajun Greens
- \$15 Cedar Plank Salmon with Mandarin Glaze  
and Citrus Greens
- \$14 Pork Shank with Asian BBQ
- \$17 Short Ribs with Blue Cheese Mashed Potatoes
- \$14 Braised Pork Belly
- \$17 "Jersey Fish" - Flounder Filet with Blue Crab  
stuffing, and topped with Hollandaise

## MINI STATIONS

One side dish accompanies each mini station

- \$11 Chicken Wing Variety - Celery, Carrots, Bleu Cheese
  - \$12 Grilled Marinated Chicken
  - \$13 Pulled Pork Sliders
  - \$14 Pork Shanks with Asian BBQ
  - \$20 Grilled Jumbo Shrimp Skewers
  - \$14 Taco Station (3 proteins + assorted toppings)
  - \$12 \* Sliced Turkey - Mini Rolls & Assorted Condiments
  - \$14 \* Sliced Beef - Mini Rolls & Assorted Condiments
  - \$18 \* Sliced London Broil - with Demi Glace
  - \$28 \* Sliced Tenderloin - with Demi Glace
- \*Chef carved on site Add \$30

## DISPLAYS

Intended to get your guests started. **Pick One.**

- \$10.50 **Mediterranean** - Assorted Olives, Roasted  
Vegetables, Marinated Artichokes,  
Marinated Mushrooms, Pepperoncini,  
Assorted Fruit, Vegetables & Cheeses
- \$9.00 **Fruit, Vegetable & Cheese** - Imported &  
Domestic Cheeses, Fresh Fruit & Sliced  
Vegetables with house-made ranch dip

## HORS D'OEUVRES

Base on your final guest count

Pick 2 at \$6 pp, pick 3 at \$8 pp

- Beef & Cheese Empanadas
- Swedish or Marinara Meatballs (set-out)
- French Fry Cups with aioli
- Sweet Potato French Fry Cups
- Chicken Satay with Peanut Sauce
- Sausage Stuffed Mushrooms
- Mushroom Ragout Triangles
- Goat Cheese Tarts
- Traditional Tomato or Butternut Squash Bruschetta
- Pesto Chicken Profiteroles
- Vegetable Tortilla Cups

Pick 2 at \$9.50 pp, pick 3 at \$12.50 pp

- Shrimp Profiteroles
- Smoked Salmon Canape
- Spanakopita
- Tenderloin on Baguette
- Scallops Wrapped in Bacon
- Beef Satay with Gorgonzola Cheese Sauce

## SPOONS "One Perfect Bite"

A Unique Addition to Your Event

\$2.50 per Spoon - Minimum Order of 40 Spoons

- Crab - Seasonal preparation
- Beef & Bleu
- Sunday Chicken
- Parisienne Gnocchi
- Heirloom Tomato Caprese - Seasonal
- Shrimp Cocktail
- Tuna Tartare with Sesame Ginger
- Smoked Salmon
- Foie Gras \*Market Price\*
- Pork Belly

To arrange an event or discuss catering CALL (585) 582-1830