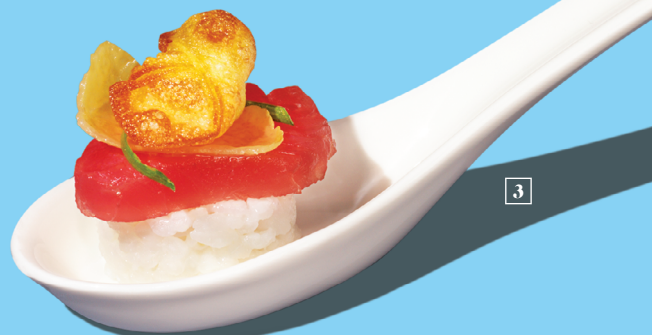
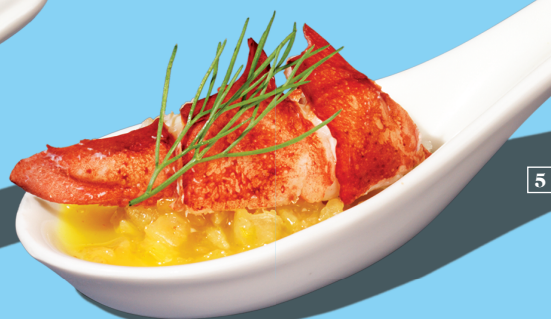


INSIDE SCOOPS

Easy-to-eat hors d'oeuvres let
guests mix and mingle gracefully.





- 1 Winter-squash terrine with goat cheese, fried beet chips, and parsley, Chive. 2 Pulled Buffalo chicken with blue cheese, julienned carrots and celery, and hot sauce, Cuisine Chez Vous. 3 Sushi rice cake with tuna tartar, lemon confit, wasabi-crème mini wonton, and a scallion twist, Capers Catering. 4 Seared foie gras with saffron vinaigrette, chive oil, kumquat, red-onion chutney, pancetta, yellow fennel, and basil flowers, Cuisine Chez Vous. 5 Saffron-poached lobster with fennel confit, the Catered Affair. 6 Grilled baby octopus with carrot caramel, toasted almonds, and chervil, Season to Taste Catering. 7 Seared duck with Vermont goat cheese, oroblanco, pomegranate seeds, and arugula, Capers Catering. 8 Maple-glazed scallop with red rice and citrus-butternut-squash broth, Tables of Content Catering. 9 Pumpkin gnocchi with mascarpone and sage, the Catered Affair. 10 Lemongrass-chicken meatball with hot-and-sour broth and cilantro, Forklift Catering. 11 Crispy crab cake with lettuce and rémoulade, Season to Taste Catering. 12 Marjoram-scented polenta with wild-mushroom ragout and spicy pepper coulis, Tables of Content Catering. 13 Soy-glazed pork belly with Brussels-sprout kimchi and cilantro, Chive. 14 Spice-rubbed shrimp with tomato sauce and cheese grits, Forklift Catering.