

HORS D'OEUVRES AND APPETIZERS

COLD | Priced per 24 pieces

Poke Tuna | 60

Asian slaw, wasabi

Kobe Beef Carpaccio | 60

Grilled red onion, parmesan, truffle, local cress on focaccia

Oysters on the Half Shell | 80

Cocktail, mignonette, sweet chili sauces

Jumbo Gulf Shrimp Cocktail | 90

Mushroom, Leek & Herbed Goat Cheese Tartlettes | 60

Scottish Smoked Crostini | 80

Rye crostini, dill cream, red onion, fried capers

House-Smoked Salmon Cucumber Cups | 60

Smoked salmon mousse, chives

Trio of Deviled Amish Eggs | 50

Smoky paprika, truffle and Mama's secret recipe

Grilled Pork Tenderloin

Crostini | 80

Smoky tomato salsa

Duck Crostini | 80

Dried cherry, black pepper

HOT | Priced per 24 pieces

Risotto Fritters | 50

Provolone, pancetta, zesty tomato sauce

Spinach and Feta Spanakopita | 60

Lights Out Sliders | 80

Ohio beef, cheddar, fried onions, pickles, secret sauce

Crab-Tots | 80

Creole remoulade, cocktail sauce

Flatbread Bleu | 50

Blue cheese, spinach, mushrooms, caramelized onions

Flatbread Red | 50

Italian sausage, peppers, provolone, zesty tomato sauce

Flatbread Mama | 50

Grilled chicken, bacon, cordon blue sauce, Swiss cheese

Mushroom and Spicy Cabbage

Spring Rolls | 60

Sesame-ginger ponzu, Thai chili sauce

Bruschetta | 60

Tomato, pesto, fresh mozzarella

Macademia-crust Chicken

Skewers | 60

Pineapple sweet sour sauce

Beef Satays | 60

Ginger teriyaki sauce

Stuffed Mushrooms | 60

Spinach, sausage, sun-dried tomato

Seared Diver Scallops | 60

Citrus aioli

Black Bean Empanada | 60

Cilantro-lime crème, salsa

The Worthington Inn's Private Event Menus are fully customizable to accommodate dietary restrictions and different tastes. Please inquire with the Event Planner if you don't see something you would enjoy.

All private events are subject to a 20% service charge as well as applicable sales tax.

*Revised
March 2016*

HORS D'OEUVRES AND APPETIZERS CONTINUED

CHEF'S DISPLAYS

Serves 25 guests

Provencal Grilled Garden Display | 125

Grilled zucchini, eggplant, asparagus red onion, sweet peppers, olives, blistered cherry tomatoes, Green Goddess dip

Crudites and Relish Display | 125

Garden fresh crudités, house-pickled vegetables, Green Goddess dip

The Grand Fruit and Cheese Display | 125

Mixed berries, melon, grapes, pineapple, smoked cheddar, Swiss, herbed Havarti, Pepper Jack, sharp cheddar, assorted crackers

Antipasti Italiano | 175

Salami, prosciutto, capicola, assorted cheese, olives, house-made hot peppers

Roasted Pepper Hummus | 60

Grilled pita, crudités

Spinach and Artichoke Fondue | 75

Assorted breads and crackers

Caprese Platter | 75

Available May to September

Tomatoes, fresh mozzarella, basil, balsamic syrup, olive oil

Scottish Smoked Salmon | 150

Cream cheese, bagels, onion, caper, hard-cooked egg

Shellfish Display | 400

Oysters, shrimp, mussels, crab, cocktail & sweet chili sauces, remoulade

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