

Lenox, MA
413-637-8948

HAVEN

CAFE ~ BAKERY ~ CATERING

2 dozen/appetizer minimum
Effective Sept. 2016

of appetizers

48 hour notice is required for all orders. A 50% deposit must be placed at the time of the order with the balance due upon fulfillment. Delivery is available for an additional fee on orders exceeding \$250. We accept cash, checks, Visa, Mastercard and Discover.

Hot/Cold/Passed

	Per dz
Beef Tenderloin Crostini with Fresh Horseradish Sauce	\$30
Seared Housemade Pate on Crostini with Orange Compote	\$30
Lemon Rosemary Chicken Skewers	\$28
Pancetta Crisps with Goat Cheese and Pears	\$24
Moroccan Lamb Meatballs in Yogurt Curry	\$27
Petit Croque Monsieur (small, grilled Black Forest ham, Gruyere and pear sandwiches)	\$29
Rack of Lamb lightly marinated, roasted on a bed of rosemary	\$30
Lump Maine Crab Cakes with Chipotle Cream	\$30
Panko Crusted Lump Maine Crab & Shrimp Cakes with Classic Remoulade	\$30
Moroccan Salmon Skewers with Citrus Dipping Sauce	\$26
Tuna and Avocado Tartare on Sesame Wonton Crisps	\$30
Salmon marinated in lime on homemade potato chips	\$28
Shrimp and Scallop cakes with lemon compote	\$30
Ahi Tuna Tartare rolled in Cucumber with Chili Oil	\$30
Jalapeno Rice Cakes with Seared Tuna and Wasabi Cream	\$30
Scallop Ceviche with Avocado-Mango Salsa on Crisped Corn Tortillas	\$30
Shrimp Cornet's (puff pastry)	\$28
Crab Stuffed Mushrooms	\$28
Lobster Salad with Champagne vinaigrette on Endive Spears	\$30
Shrimp Tostadas soaked in chipolte sofrito and layered with goat cheese and jicama orange slaw	\$28
Caramelized Mushroom Tarts	\$26
Sweet Potato Quesadilla with Feta Cheese and Charred Tomatillo Salsa	\$24
Eggplant crisps with oven-dried Tomatoes and Mozzarella	\$24
Potato Croquettes with Saffron Aioli	\$24
Leek, fennel and goat cheese stuffed mushrooms	\$24
Wild Mushrooms in Parmesan-Pepper Tartlets	\$26
Savory French Toast with parmesan, tomatoes and fresh basil	\$24
Risotto Balls with Fontina	\$24
Sage Infused Parmesan Polenta Triangles with caramelized onions	\$24
Artichoke Fritters with Basil and Fresh Lemon Aioli	\$26
Roasted figs with Proscuitto and Mascarpone Foam	\$28
Roasted Red Potatoes realized with sour cream and caviar	\$30

Stationary

Prices pp (per person)/dz/# (lbs)/platters

Blanched Crudité with either Romesco or Green Goddess dip	16" serves 10-15	\$85
	18" serves 15-20	\$115
Assorted Artisanal Cheeses (min 15 persons)		\$5 pp
Charcuterie Platter (min 15 persons)		\$5 pp
Grilled Rosemary Garlic Shrimp	2#	\$56
	4#	\$105
Smoked Paprika Bathed Large Shrimp	2#	\$56
	4#	\$105
Herb Bathed Large Shrimp and Confetti Peppers	2#	\$56
	4#	\$105
Classic Deviled Eggs		\$25 dz
Blue Cheese and Caramelized-Onion Squares		\$26 dz
Asian Steak Rolls w/Asparagus & Scallion		\$28 dz
Endive with Goat Cheese, Figs, Honeyed Pecans and Port Reduction		\$26 dz

Dips

Canellini bean puree with basil and olive oil
Green goddess herb dip
Spanish romesco (roasted red pepper puree)

Prices quoted upon request

Hot Spinach Artichoke Dip
Brandade with garlic confit (salt cod)
Hot Crab dip
Bagna Cauda
Spicy, garlic Hummus with mint pesto
Rustic Guacamole
Assorted homemade salsas

Taste The Love

Optional papergoods: plates, napkins, knives and forks 2/person

havencafebakery.com