

# *Verve*

BISTRO & BAR & LOUNGE

## *Holiday Take Home*

*Half Tray (feeds 15 - 20) \$35*

*Full Tray (feeds 30 - 35) \$60*

### *Beef - Sirloin Tips*

Au Poivre

White Truffle and Oyster Mushroom Cream Sauce

Red Wine and Thyme Sauce

### *Grilled Chicken*

Mediterranean Herb Roasted Tomatoes

Sherry and Shallots

Française Style

### *Salmon*

Port Wine Sauce

Lobster Sauce

Thai Style Coconut Ginger Sauce

### *Pasta*

*Penne, Farfalle, House Ravioli*

Truffle Cream Sauce

Pink Vodka Sauce

Grilled Vegetable and Marinara Sauce

### *Verve Specialty Soups*

*Please call for selections and pricing*

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## *Hors d'oeuvres*

*Half Tray (feeds 20 people) \$20*

*Full Tray (40 people) \$40*

*Risotto Croquets with Marinara Dipping Sauce*  
*Spicy Pumpkin Soup Shooter*  
*Salmon Popsicles with Crème Fraiche*  
*Duck Confit with Mango Chutney Relish*  
*Grilled Vegetable with Basil in Pastry*  
*Skewered Kobe Meatballs with Truffled Cream Sauce*  
*Crudités*  
*Mini Quiche*

## *Hors d'oeuvres II*

*Half Tray (feeds 20 people) \$30*

*Full Tray (40 people) \$50*

*Classic Shrimp Cocktail with Wasabi Sauce*  
*Cheese Plate*  
*Maryland Style Mini Crab Cakes*  
*Grilled Filet with Horseradish Cream*  
*Tuna Tartare with Sesame Ginger Sauce*  
*Seared Duck Breast with Cranberry Gastrique*  
*Goat Cheese Tart with Fresh Thyme*  
*Pork Tenderloin with Apple Chutney Relish*  
*Lobster Bisque Shooters*