



Passed Hors d'Oeuvres Catering Menu

The Chopping Block's hors d'oeuvres are the perfect choice for feeding a group of employees or a crowd of clients. Our staff will serve your guests right in your office or showroom in the Merchandise Mart.

Utensils, plates and napkins will be provided. **All items are in quantities of 10.**

Vegetarian Selections

- Black Bean and Quinoa Cake with Chipotle Aioli **\$25**
- Bruschetta with Heirloom Tomatoes, Fennel and Fresh Mozzarella **\$25**
- Roasted Red Pepper Falafel with Yogurt Sauce **\$25**
- Pistachio-Crusted Goat Cheese Bites **\$25**
- Marinated Shiitake Mushroom and Vegetable Spring Rolls with Sweet Chili Dipping Sauce **\$25**
- Risotto Cakes with Sweet Peas and Mint **\$25**
- Grilled Corn and Roasted Red Pepper Mini Tartlets **\$25**
- Peppadew Peppers Stuffed with Marcona Almonds and Goat Cheese Mousse **\$30**
- Truffled Egg Salad on Pumpernickel Bread **\$30**

Meat Selections

- Greek Chicken Salad on Whole-Wheat Pita Chips **\$30**
- Mini Tostada with Pork and Mexican Giardiniera **\$30**
- Smoked Pork Tenderloin with Raspberry-Chipotle Glaze on Potato Bread **\$30**
- Shaved Spanish Chorizo on Focaccia with Piquillo Pepper Aioli **\$30**
- Salami with Cornichons, Pickled Onions and Whole-Grain Mustard on Pumpernickel Toast **\$30**
- Seared Moulard Duck Breast with Blueberry Jam and Arugula **\$35**
- Open-Faced Beef Tenderloin Slider with Pickled Red Onions & Watercress **\$40**
- Foie Gras Mousse with Caramelized Onion Jam on Toasted Brioche **\$45**

Merchandise Mart: 222 Merchandise Mart Plaza, Suite 107, Chicago, IL 60654 | **Telephone:** (312) 644-6360

Lincoln Square: 4747 N. Lincoln, Chicago, IL 60625 | **Telephone:** (773) 472-6700

TheChoppingBlock.com | **info@thechoppingblock.com**

Seafood Selections

- Saffron and Chorizo Paella Bites with Shrimp **\$40**
 - Salmon Tartare with Capers and Lemon on Toasted Brioche **\$40**
 - Smoked Trout and Cream Cheese Spread on Raisin-Sunflower Toast **\$40**
 - Littleneck Clams and Melted Leeks on Roasted New Potatoes with White Wine Cream **\$40**
 - Spicy Tuna Rice Rolls with Soy-Wasabi Glaze **\$40**
 - Scallop Ceviche with Blood Orange and Jalapeño on Fried Wontons **\$45**
 - Curried Crab Salad on Crispy Naan Chip **\$45**
 - Crab Fritters with Tarragon Aioli **\$45**
 - Lobster Salad in Radish Cups **\$50**
-

Sweet Selections

- Spiced Zucchini Mini Cupcakes with Vanilla Frosting **\$20**
 - Red Velvet Whoopie Pies with Cream Cheese Filling **\$20**
 - Vanilla Bean Pound Cake Bites with Lemon Curd **\$20**
 - Chocolate-Toffee Cookies **\$20**
 - Mini Apple Tartlets with Cinnamon Whipped Cream **\$25**
 - Crêpe Roulade with Sweet Ricotta and Berry Compote **\$25**
 - Irish-Coffee Chocolate Mousse Cups **\$25**
 - Individual Lemon Cheesecakes with Raspberry Coulis **\$30**
 - Assorted Chocolate Truffles **\$30**
-

Beverages

- Sodas—Coke, Diet Coke, Sprite **\$1.50 each**
- Bottled Spring Water **\$1.25 each**
- San Pellegrino Sparkling Water **\$1.95 each**
- Intelligentsia Coffee—Regular or Decaf **\$25 serves 8-10**