

Full Service Hors d'oeuvres

Seafood

Lobster Salad in Filo Shells

Smoked Salmon & Cucumber Cornucopias GF

Tuna Sashimi w/ Pickled Ginger & Seaweed Salad GF

Pan Seared Scallop w/ Honey Ginger Balsamic

Blackened Shrimp & Pineapple w/ Chipotle Lime Sauce

Maine Crab Cake w/ Remoulade Sauce

Dill Waffle w/ Fire Roasted Tomato, Boursin,
& Smoked Scallop

Lobster Corndog w/ Tamarind Ketchup

Coconut Shrimp in Curry Sauce

Meat

Mini BLT Crostini Bite (GF on request)

Chicken Salad on an Apple Slice GF

Lamb Meatballs w/ Parsley Cilantro Herb Sauce GF

Tenderloin Noisette w/ Chanterelle Cream Sauce GF

Short Rib Arancini w/ Sriracha Lime Aioli

Sausage Stuffed Mushroom

Dates Wrapped in Prosciutto GF

Spring Roll w/ Shredded Pork Short Rib

Ham Croquette

Vegetarian

Tomato Stuffed w/ Boursin GF

Petite Grilled Polenta w/ Roasted Tomato
& Buffalo Mozzarella

Caprese Skewer GF

Watermelon, Pickled Radish & Feta GF

Eggplant Parmesan Bites GF

Curried Pumpkin Shooter w/ Crème Fraiche GF

Ginger Waffle w/ Melted Brie & Strawberry
w/ Honey Drizzle

Cranberry Chutney, Caramelized Onion
& Brie in Filo Cup

Heirloom Tomato Galette w/ Feta,
Artichoke Heart & Kalamata Olive GF

Gougere Cheese Puff w/ Herb Cream Cheese
& Sesame Seeds

Mashed Blackberries, Honey Whipped Goat Cheese
on Crostini

Spanikopita Tartlet

Baked Brie Pastry Lollipop

Heavy Hors d'oeuvres

Slow Roasted Pulled Pork Slider

House made bread and butter pickles, fresh slaw, cheddar

Grown Up Grilled Cheese

Mini Reuben on Rye

Chicken Sate with Red Curry Peanut Sauce

Beef Sate with Spicy Peanut Sauce

Lobster Salad in Mini Brioche

Stationary Hors d'oeuvre Boards

Artisan Cheese Board

Chef's selection of imported and domestic cheeses, seasonal fruit and berries, nuts and crackers

Charcuterie Board

Dried sausages, cured ham, house made pickles, olives, cheeses, stone ground mustard crock, and crostini

Baked Brie Duo Board

Mini brie with caramelized apples and bacon

Mini brie with mixed dried fruits, pistachios, and local honey drizzle

Rustic Crudité Board

Seasonal vegetables (raw, pickled, marinated, roasted), assorted nuts, and choice of two house made dip crocks (cauliflower, beet hummus, classic hummus, or spinach)

Brochettes Board

Choice of three: melon wrapped in prosciutto; greek skewer (feta, green olive, cucumber); shrimp wrapped in prosciutto; antipasto (salami, red pepper, olive); peach wrapped in prosciutto (seasonal); watermelon, mint, feta skewer (seasonal)

Chocolate and Berry Board

Truffles, chocolate pound cake, fresh berries, candied ginger, dark chocolate squares, peanut butter, jam jar and graham crackers

