

Hors d'oeuvres

Cold Hors d'oeuvres

Tea Sandwiches w/ Chicken Salad | \$21/dozen

Melon Wrapped in Prosciutto | \$18/dozen GF

Deviled Eggs w/ Paprika OR Green Olives | \$8/12ct (12 halves) GF, V

Caprese Skewer (Tomato-Mozzarella-Basil) | \$18/dozen GF, V

Prosciutto Wrapped Asparagus Spears | \$18/dozen GF

Greek Salad Skewer (Feta-Green Olive-Cucumber) | \$18/dozen GF, V

Watermelon, Feta & Mint Skewer | \$18/dozen GF, V

Crab Salad in Filo Shells | \$21/dozen

Smoked Salmon Mousse in Filo Cup | \$21/dozen

Hot Hors d'oeuvres

Minimum order 2 dozen of any individual hors d'oeuvres

Spanakopita | \$21/dozen V

Lamb Meatball with Tzatziki | \$24/dozen GF

Mini Quiche | \$21/dozen

Chicken w/ Spicy Red Curry Peanut Sauce | \$24/dozen GF

Beef Sate w/ Spicy Peanut Sauce | \$24/dozen GF

Sweet-n-Sour Mini Meatballs | \$18/2 dozen

Chorizo and Shrimp Skewer | \$24/dozen GF

Crab Cakes w/ Remoulade Sauce | \$24/dozen

Salmon Cake w/ Dill-Lemon Remoulade | \$24/dozen

Scallops Wrapped in Bacon w/ Maple Syrup OR Prosciutto w/ Lime | \$24/dozen GF

Spring Roll w/ Shredded Pork Short Rib | \$24/dozen

North African Grilled Chicken Skewer | \$24/dozen GF

Rum Glazed Meatballs | \$18/2 dozen GF

Party Platters

Small Platters Serve 10-12 / Medium 12-18 / Large 18-24

Artisan Cheese | S \$42, M \$72, L \$92

Wedges of Cotswold Cheddar, Wensleydale, and Asiago. Includes fresh or dried fruit and crackers

Crúdite | S \$35, M \$55, L \$65

A selection of fresh seasonal vegetables served with ranch OR French onion dip

Mediterranean Platter | M \$75, L \$95

Kalamata olives, dried salami, soft mozzarella cheese, greek salad skewer and shrimp wrapped in prosciutto

Brie & Berries | S \$30, M \$45, L \$65

Inverted wheel of French brie surrounded by fresh strawberries, raspberries, blueberries and blackberries

Brochette Platter | L \$85

Melon wrapped in prosciutto, Caprese Skewer (tomato-mozzarella-basil), Greek Skewer (feta-green olive-cucumber), Antipasto (salami-red pepper-olive) 12 each

Smoked Salmon | S \$55, M \$65, L \$75

Smoked salmon served with capers, red onion and lemon

Cheese & Fruit Cubes | S \$42, M \$62, L \$82

Peppered Jack, Vermont Cheddar and Provolone cut into bite size pieces. Served with strawberries, grapes and crackers

Fruit Platter | S \$45, M \$65, L \$75

Fresh seasonal fruit and berries

Sun-dried Tomato Pesto Torta | M \$55

Layered sun-dried tomato spread, cream cheese and pesto spread served with crostini

Baked Brie | M \$45

Wheel of brie baked filled with mango chutney and wrapped in puff pastry

Artisan Bread Boule w/ Dip | M \$35

A focaccia bread bowl filled with dip and served with cubed bread. Dip: spinach OR French onion

Shrimp Cocktail | S \$45, M \$60, L \$85

Large shrimp served with traditional cocktail sauce and lemon (S: 36 pcs, M: 48 pcs, L: 72 pcs)

Shrimp Two Ways | M \$65, L \$80

Herb marinated shrimp skewers and shrimp chorizo skewers (M: 30 pcs, L: 40 pcs)

Smoked Fish | S \$50, M \$65, L \$95

Ducktrap pate, smoked fish, smoked mussels, scallops or shrimp served with crackers

Hummus, Veggies and Pita | S \$35, M \$45, L \$55

Hummus with carrots, cucumbers and toasted pita chips

Country Dessert Platter | S \$35, M \$45, L \$65

Almond and raspberry brownies, shortbread and lemon bars and assorted mini butter cookies

Hearty Platters

Small Platters Serve 10-12 / Medium 12-18 / Large 18-24

Finger Sandwiches | \$24/dozen

Chicken salad, egg salad, tuna salad, ham salad

Seafood Finger Sandwiches | \$6/ea

Lobster salad, crab salad

Roll-up Platter | S \$35, M \$45, L \$55

Spiral bite size roll-ups handsomely filled with fresh lettuce, tomato, cold cuts and chicken salad; individually picked with an olive, gherkin or tomato

Mini Sandwiches | S \$35, M \$55, L \$65

Small sandwiches stacked with turkey, veggies, chicken salad and cheese

Baked Ham | L \$75

Ham baked with Dijon mango chutney accompanied by honey mustard sauce

Turkey Breast | L \$75

Herb roasted turkey breast, sliced and served with cranberry chutney and honey mustard sauce

Poached Side of Organic Salmon | L \$120

Salmon poached in court-bouillon. Choice of: champagne-mustard or green goddess

Beef Tenderloin | L \$200

Black Angus choice beef fillet roasted to medium rare, sliced thin. Served with creamy horseradish sauce

We recommend that all orders be placed 48 hours in advance. Call for availability on same day orders. A 12% Business Operation Fee applies to all customer pick up orders on disposable catering platters. A 20% Business Operation Fee applies to all deliveries, or customer pick up menu items that are hot and/or displayed on white china platters. An 8% Maine Food Tax is not included in above pricing. Prices and availability subject to change without notice.

