

Full Service Hors d'oeuvres

Seafood

Lobster Salad in Mini Brioche

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/ Citrus Aioli

Coconut Shrimp in Curry Sauce

Crab Salad in Mini Brioche

Beet Cured Deviled Eggs w/ Smoked Salmon

Meat

Mini BLT Crostini Bite (GF on request)

Lamb Meatballs w/ Parsley Cilantro Herb Sauce GF

Tenderloin Noisette w/ Chanterelle Cream Sauce GF

Short Rib Arancini w/ Marinara & Parmesan

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 GF

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

Beet, Apple, Caramelized Onion & Goat Cheese in Filo

Cranberry Chutney, Caramelized Onion
& Brie in Filo Cup

Gougere Cheese Puff w/ Herb Cream Cheese
& Sesame Seeds

Mashed Blackberries, Honey Whipped Goat Cheese
on Crostini

Spanikopita Tartlet

Baked Brie Pastry Lollipop

Mini Black Bean Cake w/ Sriracha Aioli

Heavy Hors d'oeuvres

Slow Roasted Pulled Pork Slider

House made bread and butter pickles and fresh slaw.

Grown Up Grilled Cheese

Fire roasted tomato, smoked gouda, chevre, and applewood smoked bacon.

Mini Reuben on Rye

Morse's sauerkraut, corned beef, swiss and Russian dressing.

Chicken Sate with Red Curry Peanut Sauce

Beef Sate with Spicy Peanut Sauce

Stationary Hors d'oeuvre Displays & Boards

Artisan Cheese

Cascading display of Maine artisan and imported cheese, seasonal fruit and berries, nuts and crackers.

Charcuterie

Dried sausages, cured ham, house made pickles, olives, cheese and sliced baguettes.

Baked Brie Duo

Mini brie with caramelized apples and bacon. Mini brie with mixed dried fruits, pistachios, and local honey drizzle. Served with sliced baguettes.

Rustic Crúdite

Raw, pickled, marinated and roasted seasonal vegetables and assorted nuts with house made red pepper hummus and spinach dip.

Farm to Table

Locally sourced cheeses, assorted sliced charcuterie, seasonal vegetable crúdite with house made beet hummus and green goddess dip.

Chocolate and Berry

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

Staffing required for all full service menus. Rentals may also be required for event execution, and are not included in catering quotes unless requested. Please allow a month or a minimum of 7 days for booking, or as much notice as possible. For weddings or larger events, a year in advance is recommended to secure your date. A 20% Business Operation fee applies to all staffed events, and 8% Maine Food Tax is applied to all catering orders. Should you wish for assistance handling rentals for your event, a 20% Administrative Rental Handling Fee will be added for this service. Prices and availability subject to change without notice.

