

# Hors d'oeuvres

## Cold Hors d'oeuvres

Minimum order 2 dozen of any individual hors d'oeuvres

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

Melon Wrapped in Prosciutto | \$21/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 | \$21/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 | \$24/dozen V

Lamb Meatball with Tzatziki | \$24/dozen GF

Mini Quiche | \$24/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 | \$21/2 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

Jerk Chicken Skewer w/ Grilled Pineapple & Red Pepper | \$24/dozen GF

Rum Glazed Meatballs | \$21/2 dozen

We recommend that all orders be placed 48 hours in advance. Call for availability on same day orders. Orders placed with less than 48-hour notice may be subject to a 20% rush order fee. 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.

# 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, fresh mozzarella, grilled vegetables, herb marinated shrimp, asparagus wrapped in prosciutto, olive tapenade, pita

## 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

Tomato-mozzarella-tortellini skewer, artichoke heart-olive-feta skewer, prosciutto wrapped asparagus spear, herb marinated shrimp (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

## Brownie Decadence Platter | S \$35, M \$45, L \$65

Cream cheese, raspberry, almond-amaretto, sea salt, belgian chocolate

# Grazing Platters

Large Platters Serve 18-24

## 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

**Add: Slider Rolls | \$.75/ea**

**Sliced Baguette | \$4**

**Mini Cheddar Biscuits | \$.75/ea**

# Sandwich Platters

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

## Roll-up Platter | S \$35, M \$55, L \$65

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

## Finger Sandwiches | \$24/dozen

Chicken salad, egg salad, tuna salad, ham salad

## Seafood Finger Sandwiches | market price

Lobster salad, crab salad