

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 | \$12/12ct (12 halves) GF, V

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

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

Herb Roasted Shrimp Skewers w/ Lemon Aioli | \$24/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 \$52, M \$82, L \$102

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 | 2 dozen ea. \$96, 3 dozen ea. \$144

Tomato-mozzarella-tortellini skewer, artichoke heart-olive-feta skewer, herb marinated shrimp (12 each).

Smoked Salmon | M \$65, L \$85

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 \$85

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 | 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

Served cold or at room temperature as a grazing platter.

Baked Sliced Ham w/ Honey Mustard | \$95

Slider rolls (24). Serves 18.

Baked Sliced Turkey w/ Cranberry Mayo | \$95

Slider rolls (24). Serves 18.

Poached Side of Organic Salmon | \$140

Salmon poached in court-bouillon. Green goddess sauce.

Beef Tenderloin | \$215

Black Angus choice beef fillet roasted to medium rare, sliced thin. Served with Horseradish cream sauce and sliced baguette. Serves 10-12.

Add: Slider Rolls | \$.75/ea
Sliced Baguette | \$5
Biscuits | \$1.25/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 | \$30/dozen

Chicken salad, egg salad, tuna salad, ham salad.

Seafood Finger Sandwiches | market price

Lobster salad, crab salad.