

STATIONARY HORS D'OEUVRES

ARTISAN CHEESE + FRUIT TABLE

locally sourced cheeses, fig jam, crackers + crostini, sliced melons, pineapple, grapes + strawberries

FARMER'S TABLE

locally sourced cheeses, prosciutto, mortadella, salami, capocollo, soppressata, crackers + crostini, mustards, pickled vegetables

ENHANCEMENTS

cocktail meatballs, pomodoro sauce

carved fruit display

NEW ENGLAND SEAFOOD BAR

{minimum of 100 guests}

local oysters, jumbo shrimp cocktail, snow crab claw, marinated steamed PEI mussels
cocktail sauce, Tabasco®, mignonette, lemons

*custom display ice carving recommended

MIDDLE EASTERN MESA BAR

hummus, tzatziki, baba ghanoush, tabbouleh, assorted marinated olives,
roasted peppers + artichoke hearts, domestic + imported cheeses,
crostini, crackers, crudités

FOOD ON A STICK

bacon, steak tips, salmon, shrimp, chicken
asparagus, mushrooms, tomato mozzarella, Italian veggies
all grilled + roasted with assorted marinades

COLD PASSED HORS D'OEUVRES

deviled eggs, smoked paprika, sunflower seeds
5 spice duck confit, pineapple blueberry salsa, curry edible spoon
beef carpaccio, Romano cheese, extra virgin olive oil, crostini
eggplant caponata, olive tapenade, croustade
smoked salmon + tzatziki "club"
sesame crusted tuna, wasabi aioli, tobiko
shrimp cocktail, house made cocktail sauce
assorted sushi + California rolls, wasabi, soy sauce
smoked salmon, potato pancake, lemon crème fraiche
tuna sashimi, wonton crisp, wasabi aioli, ginger tobiko
beef tartar, Tuscan crouton
curry mango crab salad, phyllo crisp
whipped herb goat cheese pumpernickel crostini
southwestern style chicken salad, profiterole, Vermont cheddar
asparagus wrapped in prosciutto, herb cream cheese

HORS D'OEUVRES

HOT PASSED HORS D'OEUVRES

Asian vegetable spring roll, ginger plum sauce
ginger + honey glazed lamb loin, coriander raita, wonton crisp
jumbo coconut shrimp, sweet + sour pineapple compote
mini beef or chicken empanada, chimichurri sauce
beef frank in a puff pastry
"sloppy joe" spring roll
mini Indian vegetable samosa, tamarind sauce
mini lamb gyro, tzatziki, parsley
mini beef barbacoa taquito, queso fresca
peppadew pepper + goat cheese popper
potato latke, crisp apple chutney
warm tomato mozzarella bruschetta, balsamic syrup
spinach + feta phyllo triangle
herb stuffed mushroom
Thai beef skewer, coconut peanut sauce
sesame chicken finger, sweet chili sauce
crispy chicken + lemongrass pot sticker, ginger soy
steamed kale + edamame dumpling, teriyaki glaze
baby lamb chop, mint jus
scallop wrapped in bacon, maple dijon mustard
buffalo chicken cups, celery, blue cheese dressing
asparagus tempura, truffle oil
braised short rib, creamy herb polenta
steak + cheese slider
bbq braised chicken, phyllo cup, micro celery
warm fig + goat cheese flatbread
truffle parmesan arancini
spicy chicken + pepper jack cheese cone
cheese arepa, avocado + lime salad
Thai shrimp spring roll, chili-lime sauce
coconut shrimp, spicy mango sauce
crispy mini beef or chicken empanada, chimichurri

HORS D'OEUVRES