



Cold Appetizers

*Cucumber Rounds topped with Boursin Cheese
And Chilled Shrimp*

*Baskets Spilling Assorted Imported
Cheese, Sausages and crackers*

*Mini Tea Sandwiches
Made with fresh sliced meats and cheeses with
Homemade flavored mayo's*

*Thinly sliced grilled chicken breast
Layered between homemade focaccia
Bread with provolone cheese and roasted garlic mayo*

*Baked brioche filled with Fresh Maine Lobster Salad
\$2.50 additional pp*

*Puff Pastry stuffed with Atlantic Smoked
Salmon and topped with a caper onion relish
\$1.50 additional pp*

*Poached Salmon on Rye Crisps
With Chive Cream Cheese
\$1.00 additional per person*

*Creamy goat cheese with homemade pesto stuffed in a
Cucumber cup topped with roasted red pepper*

*Crudités baskets
Fresh cut vegetables served with a homemade spinach dip*

*Poached asparagus wrapped with Smoked turkey
And Boursin Cheese tied with Chive Strings
\$1.00 pp*

*Mini focaccia rounds topped with Roasted Vegetables
Herb cream cheese and artichokes*

*Deviled Eggs
Filled with a Spicy Nantucket Crab Filling
\$1.00 pp*

*Jumbo Shrimp Tray with
Cocktail sauce and Lemon Wedges
\$3.00 additional per person*

*Grilled Salmon Salad
Served in a Tortilla Cup topped Caper Mayo*

*Tortilla cups
Stuffed with a Southwest chicken salad
Topped with cilantro sour cream*

*Bruschetta with Beef Fillet, Artichoke Heart
Puree and Shaved Parmesan Shards
\$1.25 additional per person*

*Bruschetta with Fresh Mozzarella and
Toasty Garlic Croutons brushed with Olive oil and fresh herbs*

*Seared Ahi Tuna on Toast Points with Wasabi Mayo
\$1.50 additional per person*

*Homemade crab salad, sliced mango
Over toasted brioche with a wasabi spread
\$1.50 pp additional*

Hot Appetizers

*Seafood stuffed mushroom caps or
Spicy sausage and smoked gouda cheese or
Spinach and herb stuffed mushroom caps*

Spinach and brie puffed pastry tartlets

*Chicken satay skewers served with
A spicy peanut sauce or
Honey teriyaki glaze*

Artichoke parmesan puffs

Petit Focaccia

With pesto, fresh mozzarella and toasted pine nuts

*Spicy Cajun Meatballs made with andouille sausage
Topped with a Cajun crème*

Petit Quesadillas

Filled with smoked chicken and wild mushrooms or

Grilled Vegetables or

Steak and caramelized onion

Brie and fresh mango \$1.00 pp

Chipotle glazed pork quesadilla Served with tomatillo salsa

*Lump Blue Crab Cakes served with a grainy mustard sauce
\$1.00 additional per person*

Warm Baked Goat Cheese

Smothered with a roasted tomato sauce

Served with toast points

Baked Brie Tartlet with raspberries

Wild mushroom tarts with pesto goat cheese

Crunchy Sweet Chicken Sticks

Chunk chicken breast rolled in homemade sweet batter

Baked to a golden brown

Served with a brown sugar mustard sauce

Grilled Italian sausage and pepper skewer

Topped with a spicy marinara

*Grilled Petit Beef Tenderloin and Portabella
Mushroom Skewer Drizzled with ginger glaze*

\$1.00 pp

Mini Scallop Newberg
Individual puff pastry filled with grilled scallop Newberg
\$1.50 pp

Blue Cheese Sautéed Meatballs
Served with dill cream sauce

Warm artichoke dip served with
Homemade pita chips

Phyllo puffs stuffed with warm crab salad
\$1.00 pp

Chef Carving your choice of Beef Tenderloin or Turkey Breast
Sauces and breads to the side
Market price/Chef Charge applies

Tasting Spoons - Add \$3.00 pp

Roasted Vegetable mousse topped with herb cracker straw

Seared Ahi Tuna with a ginger sesame sauce

Grilled vegetables salad of eggplant, tomato, trio of peppers, olives and onions topped with an herb flatbread cracker

Pricing:

Choose 2 cold and 2 hot for \$10.00 per person

Choose 3 cold and 3 hot for \$12.50 per person

Choose 4 cold and 4 hot for \$15.00 per person