



HORS D'OEUVRES

HORS D'OEUVRES

Charcuterie Boards & Platters

Board & platter size serves 30 people

Italian Meat | \$275

Prosciutto, dry aged salami, peppered salami, dry coppa, house made marinated mozzarella, asiago, provolone cheese, marinated olives, marinated artichokes, marinated roasted colored peppers with sliced artisanal bread & assorted crackers

Greek Mezza | \$250

Stuffed grape leaves, Greek olives, marinated artichokes, marinated roasted colored peppers, hummus, tzatziki, feta stuffed cherry peppers, dill cucumbers and spiced pita chips

Cheese & Fruit | \$250

Assorted hard and soft international & domestic cheeses, red & green grapes, strawberries, with sliced artisanal bread & assorted crackers

Fruit Basket | \$225

Watermelon basket filled with fresh seasonal fruit, surrounded with sliced watermelon, cantaloupe, honeydew, strawberries, blueberries, red & green grapes

Crudit  | \$225

Colorful display of carrots, celery, broccolini, heirloom cherry tomatoes, cucumber, & baby cremini mushrooms, served with creamy dill dip and hummus

Raw Bar | Market – with Shucker

Little necks, oysters and shrimp with bloody mary cocktail sauce, mignonette

Hot Hors D'oeuvres - Butler Passed

Price per 100

Grilled Nan Bread

Choice of:

- Heirloom cherry tomato, fresh mozzarella, basil microgreens & balsamic reduction | \$325
- Heirloom cherry tomato, zucchini, colored peppers & herb goat cheese | \$325
- Prosciutto, fig jam, arugula microgreens & goat cheese | \$375

Lemon Artichoke Puffs | \$325

Artichokes, lemon, dill and feta cheese wrapped in puff pastry



HORS D'OEUVRES

Sesame Encrusted Chicken Skewer | \$350

Chicken breast marinated in ginger, soy & garlic, encrusted in black & white sesame seeds and served with mango habanero duck sauce

Asparagus Puffs | \$325

Poached asparagus and boursin cheese wrapped in puff pastry

Prosciutto and Basil Wrapped Shrimp | \$400

With roasted red pepper aioli

Scallops Wrapped in Sweet and Spicy Bacon | \$400

Crab Cakes | \$400

With cajun remoulade

Coquilles Saint Jacques | \$400

Scallop baked in shell with white wine, gruyere cheese, herbs & fresh breadcrumbs

Stuffed Cremini Mushrooms

Cremini mushrooms stuffed with choice of:

- Chorizo sausage, vegetables, herbs & fresh breadcrumbs | \$325
- Caramelized shallot, garlic, rosemary & fresh breadcrumbs | \$325

Pork Wonton | \$350

Served with mango habanero duck sauce

Spanakopita | \$325

Phyllo dough filled with spinach, lemon, dill and feta cheese

Lamb Lollypops | \$425

Garlic and rosemary marinade

Bundles

Spring roll paper filled with choice of:

- Crab & chive cream cheese served with mango habanero duck sauce | \$375
- Brie & raspberry | \$325

Rhode Island Lobster Cakes | \$425

Served with lemony tarragon aioli



HORS D'OEUVRES

Cold Hors D'oeuvres - Butler Passed

Price per 100

Tuna Poke on Crisp Wonton | \$400

Fresh Ahi tuna, diced avocado, cilantro, scallion, sesame seeds

Jumbo Shrimp Cocktail | \$400

Served with bloody mary cocktail sauce

Prosciutto Wrapped Melons | \$400

Trio of watermelon, honeydew & cantaloupe

Asian Chicken Salad | \$350

On endive leaf

Crostini

Choice of sourdough or rye toast points

- Tarragon & lemon lobster salad | \$450
- Beef tenderloin, boursin cheese & caramelized onion | \$400
- Poached pear, caramelized onion & brie | \$325
- Heirloom cherry tomato, fresh mozzarella, basil microgreens & pesto | \$375
- Whipped ricotta with lavender honey & thyme | \$325
- Smoked Scottish salmon, crème fraiche, fresh dill | \$400