



## HORS D'OEUVRES

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#### **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**

Littlenecks, 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

***All prices are subject to Service Charge and State & Local Taxes.***

***Please note that prices may change at any time until a catering contract outlining the event menu has been signed. For some seasonal items such as lobster, local fish and beef, pricing is subject to Market pricing.***



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### **Lemon Artichoke Puffs | \$325**

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

### **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

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### **Rhode Island Lobster Cakes | \$425**

Served with lemony tarragon aioli

### **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

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