



HORS D'OEUVRES

{ by the dozen }

Asparagus & prosciutto in phyllo triangles

Lemon thyme chicken bites
with tomato jam dip

Cheesy sundried tomato & artichoke
in phyllo cup

Spinach, walnut & feta cheese stuffed
mushroom caps

Vine tomato, basil, and fresh
mozzarella topped crostini

Smoked salmon & Boursin presented
on house made fennel seed cracker

Crispy vegetable-sesame spring roll
with house made sweet and sour dip

Brie and cranberry chutney phyllo tartlets

Chicken sate skewer with a peanut-lime dip

Chicken & lemon pot stickers with
soy-scallion dipping sauce

Pork, ginger & scallion pot stickers with
soy-scallion dipping sauce

Mini Roasted garlic goat cheese,
pine nut & Spinach flat bread

Maine crab cakes with cucumber rémoulade

Basil, pancetta & goat cheese fillo triangles

Artichoke, kalamata olive, and parmesan
cheese stuffed mushroom cap

Gorgonzola mascarpone filled phyllo cup with
roasted asparagus & shitake mushrooms

Cajun spiced pork tenderloin served on a
sweet potato pancake and apple chutney

Garlic and herb marinated bistro crostini
with red pepper relish

Turkey cheddar cake served on house made
apple chip with a leek-fig jam

Beef sate skewer with a orange hoisin dip

House-made beef meatball served with
dried cherry sauce

Mini caramelized pear, gorgonzola and
bacon flat bread bites

Tandoori spiced duck breast on
wonton crisps with cilantro

Shrimp, julienne vegetable & Thai basil
Spring roll with Saracchi sauce

House smoked scallops served on
herbed potato cake with orange aioli

Classic shrimp cocktail w/cocktail sauce

Beer braised shrimp cocktail w/cocktail sauce

Grilled lemon grass shrimp w/cocktail sauce

Profiterole stuffed with lump crabmeat salad

Maine Lobster Roll, our hand made rolls

House ground beef & bleu cheese sliders
Pickled red onions, our hand made rolls

Beef carpaccio on foccacia toast with
Asiago cheese and truffle oil

Bourbon glazed scallops
wrapped in bacon