



HOR D'OEUVRES

PRICED PER 20 PEOPLE

- 200 • *Baked Brie & Herbed Mushroom Tartlets*
- 150 • *Fig & Gorgonzola Cheese Bruschetta*
- 200 • *Spinach & Parmesan Cheese Arancini, Lemon Aioli*
- 200 • *Sweet Potato Latkes, Braised Duck, Currant Port Jam*
- 200 • *Atlantic Crab Cakes w/ Remoulade Sauce*
- 250 • *Steamed Maine Lobster Rolls/ Cold or Hot*
- 650 • *Grilled Thai Shrimp, Sriracha Aioli*
- 175 • *Fried Buttermilk Chicken Bites, Hot Honey Glazed*
- 175 • *Lobster Salad in Phyllo Cups*
- 150 • *Mini Beef Wellington, Tenderloin, Mushroom, Pastry*
- 300 • *Spanakopita, Spinach, Feta, Phyllo Dough*
- 200 • *Coconut Curry Chicken Skewers, Peanut Sauce*
- 175 • *Prosciutto Wrapped Dates Stuffed w/ Jack Cheese*
- 175 • *Braised Short Rib Slider, Onion Jam, Cheddar Cheese*
- 175 • *North Shore Beef Sliders, Cheese, Mayo, BBQ*
- 200 • *Sauce*
- 200 • *Pulled Pork Mini Sandwich, Brioche Bun, BBQ*
- 175 • *Sauce*
- 250 • *Oyster Rockefeller, Spinach Pernod Stuffing*
- 200 • *Shumai, Lobster & Pork, Lemon Tamari Aioli*
- 200 • *Mozzarella, Tomato & Prosciutto Ham Skewers*
- 175 • *Mini Baked Brie & Fruit, Puff Pastry*
- 175





S P O O N S

- 200 • *Sauteed Scallop, Bacon Jam, Fried Shallots*
- 200 • *Smoked Salmon, Caper Sauce, Croutons, Dill*
- 200 • *Duck Croquette, Port Wine, Onions*
- 300 • *Maine Lobster & Fennel Salad*
- 175 • *Mini Meatballs, Porcini Mushroom Gravy*
- 200 • *Ahi Tuna, Cucumber, Avocado, Sesame Dressing*

E S P R E S S O C U P S

- 300 • *Lobster Bisque, Buttered Croutons*
- 175 • *Vegetable Gazpacho, Cilantro Oil*
- 175 • *Curried Coconut Squash*
- 175 • *Roasted Tomato & Garlic Bisque*

