



Hors d'Oeuvres Menu

1 hour time period.

Petite Butler Passed Hors d'Oeuvres

Stuffed Medjool Dates with Vanilla and Goat Cheese
Marinated Mozzarella Balls Wrapped in Basil and Cherry Tomato
Summer Heirloom Tomato Bruschetta
Truffled Mushroom Risotto Fritters
Baked Herbed Ricotta Toasts with Black Olive Tapenade
Crostoni of Local Triple Cream Goat Cheese with Fig Jam
Red and Golden Beets in a Creamy Goat Cheese Tartlette
Summer Watermelon Skewer with Feta and Black Pepper
Savory Artichoke Cheesecake
Smoked Salmon on Cucumber Rounds
Smoked Trout, Pear, Hazelnuts on Endive Spear
Rare Seared Sesame Tuna with Wasabi on a Crisp Wonton
New England Crab Cakes with Saffron Aioli
Spicy Shrimp with Mango and Cilantro Skewer
Citrus Marinated Shrimp Cocktail on a Cocktail Fork
Chilled Shrimp with Avocado and Lime Skewer
Marinated Crab & Mango Salad on Crisp Plantains
Prosciutto wrapped Scallop Skewer
Oyster on the Half Shell with Horseradish Sorbet
Duck Terrine with Cracked Mustard and Gherkins
Smoked Duck Breast with Black Mission Figs
Beef Carpaccio Crostoni with Arugula and Horseradish
Italian Sausage Stuffed Mushroom
Figs wrapped with Prosciutto and Mascarpone
Grilled Chicken with Crushed Peanuts Skewer
Spiced Tandoori Lamb Skewer
Gingered Beef with Teriyaki Skewer