



Hors d'Oeuvres Menu

Price based per piece for 1 hour time period.

Petite Butler Passed Hors d'Oeuvres

- Stuffed Medjool Dates with Vanilla and Goat Cheese \$2.00
- Marinated Mozzarella Balls Wrapped in Basil and Cherry Tomato \$2.00
- Summer Heirloom Tomato Bruschetta \$ 2.00
- Truffled Mushroom Risotto Fritters \$2.50
- Baked Herbed Ricotta Toasts with Black Olive Tapenade \$1.75
- Crostini of Local Triple Cream Goat Cheese with Fig Jam \$2.25
- Red and Golden Beets in a Creamy Goat Cheese Tartlette \$2.50
- Sumer Watermelon Skewer with Feta and Black Pepper \$2.00
- Savory Artichoke Cheesecake \$2.20
- Smoked Salmon on Cucumber Rounds \$2.20
- Smoked Trout, Pear, Hazelnuts on Endive Spear \$2.20
- Rare Seared Sesame Tuna with Wasabi on a Crisp Wonton \$2.50
- New England Crab Cakes with Saffron Aioli \$2.40
- Spicy Shrimp with Mango and Cilantro Skewer \$2.30
- Citrus Marinated Shrimp Cocktail on a Cocktail Fork \$2.30
- Chilled Shrimp with Avocado and Lime Skewer \$2.30
- Marinated Crab & Mango Salad on Crisp Plantains \$2.80
- Prosciutto wrapped Scallop Skewer \$2.50
- Oyster on the Half Shell with Horseradish Sorbet \$2.80
- Duck Terrine with Cracked Mustard and Gherkins \$2.30
- Smoked Duck Breast with Black Mission Figs \$2.30
- Beef Carpaccio Crostini with Arugula and Horseradish \$2.55
- Italian Sausage Stuffed Mushroom \$2.00
- Figs wrapped with Prosciutto and Mascarpone \$2.20
- Grilled Chicken with Crushed Peanuts Skewer \$2.00
- Spiced Tandoori Lamb Skewer \$2.50
- Gingered Beef with Teriyaki Skewer \$2.50
- Fingerling Potatoes with Caviar and Crème Fraîche \$4.00
- Lamb Chop with Minted-Artichoke Relish \$3.50
- Foie Gras on Toasted Brioche with Pickled Cherry \$3.20

Stationary Platters

Cheese Mirror

This all-time favorite includes an assortment of local and International cheeses and fresh fruit in season.

\$5.00 per person

Baked Brie

Creamy Brie cheese baked in a crispy puff pastry and garnished with fresh fruit and sugared grapes.

\$4.50 per person

Fancy Crudités

A variety of unique and classic crudité favorites

Served with our homemade dips.

\$3.00 per person

Tuscan Table

An assortment of Italian cheeses and artisanal breads with Proscuitto di Parma, salami, mixed olives, nuts and bruschetta, served with an antipasto platter of grilled marinated vegetables.

\$11.50 per person

Italian Dipping Table

Italian grissini bread sticks with caponata and artichoke-mint dip. Also served with baby mozzarella balls and cherry tomatoes with basil.

\$5.95 per person

Mediterranean Dipping Table

Crisp Parmesan-crusted pita chips with humus, baba ganoush and spicy red pepper-walnut dip.

\$5.95 per person

Charcuterie Platter

*A fine selection of French, Italian, and Spanish cured meats.
Served with gherkins, cracked mustard, and marinated olives.
\$6.95 per person*

Chef Attended Hors d'oeuvres Stations

Our Coastal Raw Bar

*A great way to start off any occasion!
Our chefs will shuck the freshest oysters and littleneck clams.
Served with all the accompaniments on a bed of crushed ice.
\$12.95 per person*

Smoked Salmon Station

*Scottish smoked salmon sliced for you by one of chef's.
Served with classical garnishes: chopped eggs, minced red onion, capers,
chives and petite toast points.
7.95 per person*

A World of Satay Station

*A fun and casual way to explore the variety of the world.
Three of skewered foods with dipping sauces. Tandoori chicken, Asian
beef with sesame seeds, and spicy mango shrimp.
\$9.95 per person*

Chinatown Station

*Roasted Peking duck carved for you, then wrapped in
traditional Chinese pancakes with scallions and oyster sauce.
\$9.95 per person*

Pasta Station

*A variety of pastas, sauces, and toppings prepared to order.
\$6.95 per person*

Deep South Carving Station

Thinly sliced bone-in country ham served with homemade petite rosemary biscuits with sweet and spicy honey mustard.

\$6.95 per person

Traditional Carving Station

Herb crusted N.Y. strip roast served with fresh baked rolls and Piquant horseradish-chive cream.

\$8.95 per person

Asian Stir Fry Station

*Your choice of two: Vegetarian, Chicken, Shrimp, or Pork Stir Fry
With your choice of white rice, brown rice, or Chinese noodles*

\$8.95 per person

Herb and Salt Crusted Whole Salmon

A real "Taste of the of France"

We take a whole wild salmon stuffed it with herbs and coat the salmon in salt to slow bake and lock in it moisture.

Served with caper-chive remoulade.

\$8.95 per person

Israeli Station

*Spiced Middle Eastern chicken kabobs with red onions served with traditional yogurt sauce. Also accompanied with Israeli salad and hummus.
Pita bread and lemon wedges are available.*

\$9.95 per person

Japanese Sushi Station

A grand fête! Our Japanese-trained sushi chef will dazzle you and all your senses. We can custom-build a menu tailored to your tastes.

Price varies upon selections