

Hors D'oeuvres

Beef

Sesame Soy Glazed Beef Skewers
Mini Phyllo Tacos – guacamole, sour cream
Philly Cheesesteak Pinwheels
Beef Thai Roll – sweet carrot + cucumber slaw
Mini Beef Wellington – duxelle
Chimichurri Beef Crostini – skirt steak, queso fresco
Beef Tenderloin Crostini – horseradish cream

Seafood

Spice Seared Tuna – rice cracker, wasabi sour cream, chive, ponzu
Tuna Tartar Wonton Crisps – mango salsa, ponzu
Smoked Salmon Mousse – caper, red onion, herb
Smoked Whitefish Mousse – baby gherkin, herb
Caribbean Shrimp Skewer – mango, cilantro, Caribbean jerk sauce
Cajun Shrimp Skewer – spice dusted, lemon
Shrimp Cocktail Shooters – gazpacho

Cheese + Veggies + Fruit

Fresh Mozzarella Bruschetta – pesto marinated, tomato, artichoke olive relish
Manchego Crostini – caramelized red onion, fig, rosemary
Goat Cheese Mousse Crostini – tomato jam
Gorgonzola Mousse Crostini – candied walnut, apple
Brie Crostini – orchard chutney
Goat Cheese Tart – fennel, roast garlic, caramelized onion, EVOO
Gougeres
Watermelon & Halloumi – basil mint coulis
Fresh Fruit Skewers
Spanakopita Pinwheels

Chicken

Cinnamon Smoked Chicken in Filo – apricot, Havarti
Cashew Chicken Profiterole – honey mustard
Korean BBQ Bites – gochujang sauce
Buffalo Chicken Boat – Jalapeno
BBQ Chicken Bites – bacon
Mini Chicken Pot Pies
Chicken Satay

Pork

Bacon Wrapped Fig
Peppadew – chorizo, goat cheese
BLT Canape – basil aioli, tomato, fresh basil
Ham and Gruyere Palmier – Dijon
Cubano Wonton – pulled pork, ham, pickle, mustard, Swiss cheese
Bacon Wrapped Jalapeno Poppers – cream cheese
Smokey Bacon Wrap – Lil Smokies, maple bacon

Mushroom Tartelette – forest mushrooms, truffle, fresh herb, bleu cheese
Crispy Polenta – olive tapenade, feta
Spinach Artichoke Crostini – tomato confetti
Crudit  Cup – smoked tomato ranch
Guacamole Corn Cup – grilled corn salsa
Roasted Brussel Sprouts – EVOO, bacon vinaigrette, balsamic, or Truffled
Deviled Eggs – traditional, Truffled, or Asian
Antipasto Skewers – cheese tortellini, artichoke, Kalamata olive, cherry tomato, pesto
Mediterranean Pinwheels – sundried tomato, olive, feta

Soup Shots

Soup Shot – any of our homemade soups served in a shot glass
Soup and Mini Sandwich – add a dipper to your soup shot
Lobster Bisque & Dill Havarti Grilled Cheese
Tomato Basil & Cotswald Grilled Cheese

Sushi

Cucumber Avocado Roll
Avocado Asparagus Roll
Veggie Roll – avocado, cucumber, carrot, red pepper, asparagus
Ahi Tuna Roll – cucumber, avocado
Spicy Tuna Roll – tuna mix, cucumber, avocado, sriracha
California Roll – crab mix, cucumber, avocado
Spicy California Roll – California roll, sriracha
Philly Roll – salmon, cream cheese, cucumber
Tempura Shrimp Roll – cucumber, avocado
Hawaiian Chicken Roll – fried chicken, red pepper, pineapple, eel sauce
Rocket Man – tempura shrimp roll topped with spicy tuna, jalapeno, ginger aioli, sriracha
Top Shelf – California roll topped with seared salmon, eel sauce, ginger aioli, scallion
Buddha – spicy tuna topped with Ahi tuna, avocado, eel sauce, sriracha
Red Dragon – spicy tuna roll topped with Ahi tuna, dynamite sauce, red tobikko, scallion

Small Servings and Platters

Served Warm

Potsticker – chicken, shrimp, or vegetable with sweet chili ponzu

Phyllo Samosa – potato, vegetables, curry

Spanakopita - spinach, onion, garlic, and parmesan

Pear and Brie Phyllo – poached pear, double cream brie

Crab in Phyllo - jumbo lump crab, onion, red bell pepper

Spring Roll – Chicken, pork, shrimp, or vegetable served with ponzu

Chicken Quesadilla – cilantro sour cream, guacamole

Cocktail Meatballs – served in a wild mushroom sauce, Swedish sauce, tomato, or BBQ sauce

Cocktail Lamb Meatballs – tzatziki

Buffalo Chicken Meatballs – bleu cheese sauce

Shrimp Beignets – spicy Cajun remoulade

New England Crab Cakes – red pepper remoulade

Petite Quiche – an assortment

Arancini – mushroom, prosciutto, or herb

Chicken Wings – traditional, buffalo, sriracha honey, or tequila lime

Cauliflower Boursin Gnocchi – white truffle cream sauce

Twice Baked Potato Bites – bacon, cheddar cheese, chive, sour cream

Stuffed Mushrooms – vegetarian, sausage with gruyere, or crab with Havarti

Fresh Corn & Black Bean Fritter – avocado ranch

Chicken Satay – sweet chili ponzu or peanut satay

Cuban Eggroll – pulled pork, ham, pickle, mustard, Swiss cheese

Cheeseburger Eggroll – chopped sirloin, American cheese, sautéed onion, ma-mu-ket sauce

Beef Rangoon – ponzu

Lobster Duo – lobster bisque shot with a butter poached lobster tail skewer

Served Cold

Shrimp Cocktail – cocktail sauce, lemon

Asian Marinated Flank Steak Platter - sweet chili BBQ

Caribbean Marinated Flank Steak Platter - Jamaican jerk BBQ

Grilled Vegetable Platter

Pickled Vegetable Platter

Grilled Asparagus Platter – sesame ginger dressing or white truffle and parmesan

Smoked Salmon Platter – with capers, red onion, and egg

Hummus – traditional hummus, cilantro-black bean hummus, or roast red pepper hummus

Fresh Fruit Platter

Crudité – Ranch

Antipasto Platter - cured meats, olives, pepperoncini, artichoke hearts, various cheeses, vegetables

Charcuterie Platter – selection of meats, gherkins, stone ground mustard, apricot

Domestic Cheese Plate

Imported Cheese Plate

Dips – served with dipping chips

Spinach Artichoke

Hummus

Guacamole

Smoked Whitefish

Baked Forrest Mushroom

French Onion Fondue

7 Layer Dip

Buffalo Chicken