

Hors D'oeuvre

Bacon wrapped Fig

Tempura Shrimp – mango chutney

***Tuna Tartar** - mango salsa, cucumber cup

Deviled Egg - Traditional, Crab-stuffed, Truffled, or Asian

Shrimp Cocktail - skewered and topped with cocktail sauce and lemon zest

Halloumi – watermelon wedge, basil-mint coulis

Peppadew – chorizo, goat cheese

Roasted Brussel Sprouts – bacon jam

Mushroom Tartelette

Goat Cheese and Caramelized Onion Tartelette

Crab Florentine Tartelette

Crostini

Fresh Mozzarella Bruschetta – pesto marinated, tomato, artichoke-olive relish

Goat Cheese Mousse – tomato jam

Deviled Egg – hardboiled egg, pickled radish, stone ground mustard, mayonnaise

Spinach and Artichoke Bruschetta – tomato confetti

Smoked Whitefish Mousse – baby gherkin pickle

Smoked Salmon Mousse – caper, chive

Wild Mushroom Ragout – gorgonzola cream

Brie Cheese – orchard chutney

Gorgonzola Mousse - candied pecan, Granny Smith apple

Baba Ganoush - tomato jam, feta

White Anchovy – arugula pesto, fried caper, pickled red onion

Profiterole

Cashew Curry Chicken Salad

Wild Forrest Mushroom

Gougeres

Pulled BBQ pork

Canapé

Parsnip Puree – sweet potato chip, crispy bacon lardons

Boursin Cheese – sweet potato chip, chive

Polenta Cakes - sundried tomato, goat cheese, and caramelized onion

Guacamole Corn Cups – fresh corn salsa

Phyllo Crisps - hummus or baba ganoush, tomato confetti

***Spice Seared Ahi Tuna** – rice cracker, wasabi sour cream, chives

Parmesan-Mushroom Palmiers

Goat Cheese-Sundried Tomato Palmiers

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, onions, peppers

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

Chicken Quesadilla – cilantro sour cream, guacamole

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

Lamb Meatballs – tzatziki

Shrimp Beignets – spicy Cajun remoulade

New England Crab Cakes – red pepper remoulade

Petite Quiche – an assortment

Arancini – Funghi, prosciutto, or herb

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

Crispy Cauliflower – white truffle cream sauce

Pizzettes – an assortment of pizza fillings served in a savory tart shell

Twice Baked Fingerling Potato – 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

Beef Rangoon – ponzu

Served Cold

Fresh Vegetable Spring Roll - fresh Asian style vegetables, soba noodles, rice paper

Shrimp Cocktail – cocktail sauce, lemon

***Asian Marinated Flank Steak Platter** - sweet chili BBQ

***Caribbean Marinated Flank Steak Platter** - Jamaican jerk BBQ

***Tuna Tataki Platter** –spice seared, wasabi, pickled ginger

***Assorted Sushi Platter** –pickled ginger, wasabi, soy sauce

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

Domestic Cheese Plate

Imported Cheese Plate

Dips

Spinach Artichoke

Hummus

Guacamole

Smoked Whitefish

Baked Forrest Mushroom

French Onion Fondue

Buffalo Chicken