Hors D'oeuvres

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
Korean BBQ Chicken Bites – gochujang sauce
Antipasto Skewers – cheese tortellini, artichoke, Kalamata olive, cherry tomato, pesto

Crostinini
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
Gougères
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
Cocktail Meatballs – served in a wild mushroom sauce, Swedish sauce, tomato, or BBQ sauce
Cocktail 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 – served with baguette chips
Spinach Artichoke
Hummus
Guacamole
Smoked Whitefish
Baked Forrest Mushroom
French Onion Fondue
Buffalo Chicken