

Tuscan Tables & Country Hearths

Imported & Domestic Artisanal Cheeses with Rustic Breads & Dipping Oils, Crackers & Grapes

Baked Brie with Caramelized Onions or Apples & Almonds

Gorgonzola with Candied Pecans & Cranberries

Vegetable Antipasti of Marinated Mushrooms, Artichoke Hearts, Roasted Sweet Peppers, Pepperoncinis & Olives

Italian Cured Meat Antipasti of Genoa Salami, Soppressata Venezia & Prosciutto di Parma

Grilled White & Green Asparagus with Sea Salt & Black Pepper

Grilled Portobello Mushrooms

Smoked Atlantic Salmon with Lemons, Red Onions, Capers & Dill

Tuscan White Bean Dip with Crisp Flatbreads

Crisp & Colorful Vegetable Crudités with Fresh Dips

Hummus with Pita Wedges

(The price of the stationary appetizer table will be determined by your selections)

Hot & Cold Passed Appetizers

Native Clam Fritters with Lemon Tartar Sauce

Deep-fried Macaroni & Cheese Balls

Korean Barbecued Beef & Kim Chee Slaw Mini Tacos with Hoisin Sauce

Mini Grilled Cheese Sandwiches - Gorgonzola with Fig Jam, Virginia Ham & Gruyere or White Cheddar with Pepper Jam

Cheeseburger Sliders with Tomato & Caramelized Onion Relish

Falafel Fritters with Tzatziki Dip

Mini Corn Dogs with Dipping Mustard

Assorted Vegetable Thai Summer Rolls with Sweet Chili sauce

Bourbon & Molasses glazed Artisan Sausage Bites with Sweet & Hot Mustards

Caprese Filled Mini Waffle Cones

New England Clam Chowder Shots

Pulled Pork Sliders with Pickled Cole Slaw

Grilled Vegetable or Picadillo Beef Empanadillas

Chicken with Roasted Pepper Quesadillas

Sesame Beef Skewers with Ginger Soy

Thai Chicken Sate' with Spicy Peanut Sauce

Spinach & Feta Phyllo Triangles

Tortellini Skewers dressed with Aged Balsamic

Coconut Chicken Skewers with Tangy Citrus Dip

Mini Meatballs in Asian, Barbecue or Southwest Adobo Sauces

Caprese or Tomato & Goat Cheese Bruschetta

Italian sausage with Parmesan or Spinach with Feta Cheese Baked Stuffed Mushroom Caps

Choose Four, to be passed for 30mins - \$16 per person

Choose Six, to be passed for 60mins - \$22 per person

Choose Eight, to be passed for 90mins - \$34 per person

Chef's Choice (3) -\$12 per person

For Slightly More...

Tuna Poke filled Mini Waffle Cones with Soy, Ginger & Scallions
Grilled Marinated Shrimp with Vera Cruz Mignonette
Deep-fried Macaroni & Cheese Balls with Fresh Lobster
Seared Tuna on Sesame Crackers with Soy & Wasabi Cream
Scallop & Shrimp Cerviche with Limes, Sea Salt, & Cilantro in Tortilla Cups
Mini Fresh Lobster Rolls
Lobster Quesadillas with Roasted Corn Salsa
Maine Peekytoe Crab Cakes with House made Herb & Lemon Mayonnaise
Shrimp & Vegetable Thai Summer Rolls with Sweet Chili sauce
Chilled Jumbo Shrimp with Classic Cocktail Sauce
Day Boat Scallops wrapped in Bacon or Prosciutto
Maki Rolls & Sushi with Wasabi, Soy, & Pickled Ginger
Smoked Salmon Canapés with Dill Cream & Capers
Grilled "Lollipop" Lamb Chops with Rosemary, Sea Salt & Cracked Pepper
Peppered Beef Tenderloin Slices on Crostini with Horseradish Cream Sauce
Baked Stuffed Mushroom Caps with Crabmeat & Herbs
Lobster Salad on Endive
Duck Quesadillas with Brie & Tart Cherries