

Passed & Table Appetizers

Hot & Cold Passed Appetizers...

Native clam fritters with lemon tartar sauce
Assorted vegetable Thai summer rolls with sweet chili sauce
Pulled pork sliders with pickled cole slaw
Chicken with roasted pepper quesadillas
Mini grilled cheese sandwiches – gorgonzola with fig jam / Virginia ham and gruyere
Local blue cheese with dried cranberries and pecans on crostini
Falafel fritters with tzatziki dip
Caprese bruschetta
Tomato and goat cheese bruschetta
Italian sausage with parmesan and spinach with feta cheese baked stuffed mushroom caps
Country ham on mini biscuit, mustard and cornichon
Prosciutto crudo with seasonal fruit, lime
Deep-fried macaroni and cheese balls
Serano ham, Manchego and watermelon pincho
Grilled vegetable, seafood or picadillo beef empanadillas
Sesame beef skewers with ginger soy
Thai chicken sate with spicy peanut sauce
Spinach and feta phyllo triangles
Tortellini skewers dressed with aged balsamic
Coconut chicken skewers with tangy citrus dip
Mini meatballs in Hawaiian, barbeque or southwest adobo sauces

How many can I choose?	How long will it be passed?	Price Per Person
4	30 minutes	\$23
6	60 minutes	\$32
8	90 minutes	\$44

*For Slightly More...

Mini fresh lobster rolls
Wagyu Beef Cheeseburger sliders with tomato and caramelized onion relish
Peking duck mini tacos with scallions and hoisin sauce
Mini corn dogs with dipping mustard
Tuna poke filled mini tacos with scallions
Deep-fried macaroni and cheese balls with fresh lobster
Seared tuna on cucumber rounds or sesame crackers with soy and wasabi cream
Korean barbecue beef tacos with kimchi slaw
Lobster quesadillas with roasted corn salsa
Jumbo lump crab cakes with house-made herb and lemon mayonnaise
Shrimp and vegetable Thai summer rolls with sweet chili sauce
Chilled jumbo shrimp with classic cocktail sauce
Day boat scallops wrapped in bacon
Maki rolls and sushi with wasabi, soy, and pickled ginger
Smoked salmon on pumpernickel with dill and capers
Grilled "lollipop" lamb chops with rosemary, sea salt and cracked pepper
Rare sliced beef tenderloin on grilled baguettes with horseradish cream and chive
Baked stuffed mushroom caps with crabmeat and herbs
Maine lobster medallion on cucumber round with truffled aioli
Duck quesadillas with brie and tart cherries

*Ask about pricing

Table Appetizers...

Imported and domestic artisanal cheeses with rustic breads, dipping oils, crackers and grapes

Baked brie with caramelized onions or apples and almonds

Charcuterie Board with crostini, prosciutto di Parma, cured salumi, marinated olives, cornichons and melon

Gorgonzola with candied pecans and cranberries

Vegetable antipasti with marinated mushrooms, artichoke hearts, roasted sweet peppers, pepperoncini, grilled eggplant and olives

Grilled white and green asparagus with sea salt and black pepper

Grilled portobello mushrooms

Smoked Atlantic salmon with lemons, red onions, capers and dill

Tuscan white bean dip with crisp flatbreads

Crisp and colorful vegetable crudités with fresh dips

Hummus with pita wedges

New England clam chowder with oyster crackers

(Table appetizers are priced individually)