

Passed & Table Appetizers

Hot & Cold Passed Appetizers...

Mini fresh lobster rolls on buttered grilled roll, served cold or hot
Wagyu Beef Cheeseburger sliders with tomato & caramelized onion relish
Peking duck mini tacos with scallions & hoisin sauce
Mini corn dogs with dipping mustard
Tuna poke filled mini tacos with scallions
Crostini with brie, seasonal jam & pecans
Deep-fried macaroni & cheese balls with fresh lobster
Seared tuna on cucumber rounds or sesame crackers with soy & wasabi cream
Korean barbecue beef tacos with kimchi slaw
Lobster quesadillas with roasted corn salsa
Flatbread with prosciutto, fig & blue cheese
Jumbo lump 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
Maki rolls & sushi with wasabi, soy, & pickled ginger
Smoked salmon on pumpernickel with dill & capers
Grilled "lollipop" lamb chops with rosemary, sea salt & cracked pepper
Rare sliced beef tenderloin on grilled baguettes with horseradish cream & chive
Baked stuffed mushroom caps with crabmeat & herbs
Maine lobster medallion on cucumber round with truffled aioli
Duck quesadillas with brie & tart cherries
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 & gruyere
Local blue cheese with dried cranberries & pecans on crostini
Falafel fritters with tzatziki dip
Caprese bruschetta
Tomato & goat cheese bruschetta
Baked stuffed mushroom caps - Italian sausage with parmesan, spinach with feta cheese, crabmeat & herbs
Country ham on mini biscuit, mustard & cornichon
Prosciutto crudo with seasonal fruit, lime
Deep-fried macaroni & cheese balls
Grilled vegetable, seafood or picadillo beef empanadillas
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 Hawaiian, barbeque or southwest adobo sauces

The prices of all passed appetizers will vary based on current market price, seasonality and availability

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 crudité with fresh dips

Hummus with pita wedges

New England clam chowder with oyster crackers