



Hors d'oeuvre

MENUS



Hors d'Oeuvres

STATIONARY HORS D'OEUVRES

Chef's Selection of Local Cheeses

Cheeses from New England and New York, served with Baguettes, Homestyle Crackers, Dried and Fresh Fruit with Local Honey

Garden Vegetable Crudite ^{GF}

Seasonal Vegetables including Carrots, Cucumbers, Broccoli and Cherry Tomatoes served with our Bleu Cheese and Green Goddess Dressings

Mediterranean Display

Red Pepper and Basil Hummus, Tabbouleh, Baba Ganoush, Falafel, Moussake and Toasted Pita

Antipasto Platter ^{GF}

Sliced Prosciutto, Capicola and Salami with Buffalo Mozzarella, Artichokes, Marinated Olives and Mushrooms with Grilled Focaccia

PASSED HORS D'OEUVRE

Tomato Bruschetta, Balsamic Reduction and Fresh Basil

Southwest Asian Coconut Meatballs with Sweet Soy Drizzle

Brie, Raspberry and Phyllo Square with a Honey Drizzle

Buffalo Chicken Spring Rolls with Buttermilk Crema

Spanakopita, Feta and Spinach Phyllo Triangles

Teriyaki Beef Satay with Peanut Dipping Sauce ^{GF}

Coconut Chicken with Pineapple and Sweet Chili Sauce ^{GF}

Bolognese Arancini with Parmesan and Basil Pesto

Smoked Salmon Crostini with Mascarpone, Dill and Capers

Cocktail Shrimp Cocktail Shooters with Housemade Cocktail Sauce ^{GF}

Petite Crab Cakes with Fire Roasted Fennel Remoulade ^{GF}

Roasted Scallops wrapped in Applewood Smoked Bacon ^{GF}

Customizations available. GF = Gluten Free.