

## HORS D'OEUVRES

### *Stationary*

#### ARTISANAL CHEESE DISPLAY

Imported and Domestic Cheese Selection with French Bread and Assorted Crackers

#### RAW VEGETABLE CRUDITÉS

Seasonal Vegetable Display with Herb Dip and Gourmet Bread

#### ANTIPASTO DISPLAY

Assorted Italian Meats, Olives, Peppers, Cheeses and Marinated Artichoke Hearts

#### SEASONAL FRUIT

Freshly Sliced Fruit with White and Dark Chocolate Dipped Strawberries

#### MEDITERRANEAN SPREADS

Assorted Tapenades and Gourmet Spreads served with Gourmet Bread and Crackers

#### MINI STATION (Choice of two)

Selection of Mini Sliders, Gourmet Grilled Cheese, Lobster Rolls (Add \$3/PP), Mini Clam Rolls (Add \$3/PP), Mini Reubens, Pigs in a Blanket and Braised Short Ribs

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### *Cold*

Roast Tenderloin Canapé with Boursin Spread  
Jumbo Shrimp Cocktail  
Maine Lobster Salad served in an Edible Pastry Spoon  
Smoked Atlantic Salmon served on Potato Pancakes  
Artichoke Heart with Roasted Tomato  
Heirloom Tomato and Basil Bruschettas  
Prosciutto-Melon Sail Boats  
Apricot, Fennel and Gruyère wrapped in Pastry  
Tuna Tartar Crostini drizzled with Wasabi Sauce  
Steak Tartar Crostini  
Crostini with Goat Cheese and Balsamic Figs  
Baby Shrimp and Dill Salad Canapé  
Wild Mushroom and Goat Cheese in a Phyllo Cup  
Grilled Chicken Salad with Peaches in a Phyllo Cup

### *Hot*

Scallops Wrapped in Bacon  
Pulled Pork in Crisp Quesadillas with Fresh Mango Salsa  
Chicken Dijon Puffs  
Glazed Shrimp on Sugar Skewers  
Lobster and Mushroom Fritters  
Portabella Mushroom stuffed with Eggplant Caponata  
Pork Dumplings with Chili Jam  
Sesame Beef Skewers with Soy Dipping Sauce  
Grilled Lamb Lollipops with Balsamic and Honey Drizzle  
Ratatouille Stuffed Mushroom Caps  
Vegetable Spring Rolls  
Blackened Cajun Chicken on a Tortilla Crisp with Scallion and Pepper Cream  
Mini Beef Wellingtons  
Mini Burger Sliders with Gruyère  
Mini Crab Cakes