



HORS D'OEUVES

Hot

Chicken and Beef Satay
With A Coconut Peanut Sauce

Grilled Baby Lamb Chops
With A Mint Glaze

Baby Back Ribs
Basted With Chipotle BBQ sauce

Stuffed Mushroom Caps
With Smoked Trout and Boursin Cheese

Baked Brie
With Fresh Blueberry Puree

Marinated Vegetable Skewers

Shrimp Fondue

Garlicky Tomato Brie Bruschetta

Sautéed Polenta
With Wild Mushroom Ragout

Pepper Jack, Reggiano, Spinach &
Artichoke Dip

Nantucket Clam Fritters
With Tartar Sauce

Hot and Spicy Grilled Shrimp
With Jalapeno Marmalade

Chesapeake Bay Blue Crab Cakes
With Papaya Salsa

Boston Seafood Medley
in Puff Pastry

Escargot
in Walnut and Garlic Butter

Island Spring Rolls
With Plum Sauce

COLD

Cerviche And Avocado Cocktail

Smoked Oysters
on Tomato Basil Crostini

Brie and Berries
on Pumpnickel

Thin Sliced Pork Tenderloin
with Herbed Mayonnaise

Smoked Salmon Pinwheel

Smoked Duck with Pommory Mustard

Assorted Stuffed Cherry Tomatoes and
Olives

Chicken Roll Santa Fe

Hickory Smoked Salmon Dip
With Seasoned Crostini

Giant Shrimp Cocktail
With Thai Cocktail Sauce

Blackened Tenderloin
With Dijon and Honey

Seared Ahi
With Wasabi Cream

Salmon Carpaccio
With a Green Aioli

COLD DISPLAYS

International Cheese Experience

A selection of imported and domestic cheeses presented with crostini, fresh breads, and assorted fresh fruits. To round out your experience a cheese fondue featuring Gruyere with a touch of Kirsch Liqueur.

Marinated Vegetable Crudités

An arrangement of fresh vegetables and marinades which includes vine ripened tomatoes with fresh basil, steamed Artichoke leaves and garlic aioli, assorted beans and Olives, roasted elephant garlic, and a selection of Fresh vegetables and dips.

Seafood Extravaganza

Your experience should start with New England Clam Chowder and oyster crackers followed the bountiful cold bar of raw clams and oysters on the half shell, jumbo shrimp cocktail, cracked Dungeness crab and a variety of smoked fish.

Country Style

An array of cold meats, sliced cheese and pate's accompanied by mustards and sauces chosen to compliment a variety of tastes. Of course plenty of fresh baked breads and rolls shall be part of this bountiful spread.