



Hors D'Oeuvres

Hot, Cold, Stations

- Artisanal Cheese Board Presentation (*Artfully displayed artisanal cheeses, fresh breads, fruits & crackers set on cutting board*)
- Asian Hot Wings
- BBQ Pulled Pork Minis with Fresh Coleslaw on Cocktail Brioche
- Beef Satays with Coconut Curry or Peanut Dipping Sauces
- Boston Baked Clams - Littleneck Clams with Bacon, Molasses, Spices, Red Onions
- Buffalo Hot Wings
- Ceviche in Oyster Shell
- Ceviche Shots (*Chilled marinated scallops with spiced gazpacho*)
- Charred Rare Ahi Tuna with Spiced Cucumber Salsa
- Cherry Tomato with Golden Beet Brunoise, Fresh Thyme, White Balsamic Vinaigrette
- Chicken-Guacamole Quesadilla with Smoked Tomato Salsa
- Chicken Satays with Coconut Curry or Peanut Dipping Sauces
- Chicken Satay with Sesame Sauce
- Chickpea Bruschetta on Parmesan Crostini
- Chicken Satay with Chili Sesame Sauce
- Chilled Lime-Cilantro Spiced Shrimp with Sweet Pepper Sauce
- Chilled Marinated Tortellini Skewers with Pesto Crème
- Chilled Mussels Vinaigrette
- Classic Oven Canapés: Mini Quiche, Spanikopita, Goat Cheese Puffs, Empanadas
- Coconut Fried Shrimp with Pineapple Salsa
- Coffee Marinated Beef Skewers with Aioli
- Crispy Gingered Spare Ribs: Boneless Riblets with a Spicy Ginger Glaze
- Crudités, Dips, Tapenades
- Cumin-Curry Scented Lamb Skewers
- Curry Coconut Chicken Satay with Peanut Chili Tahini Sauce
- Curry Coconut Chicken Satay with Roasted Pepper Sauce
- Curried Chicken Satays
- Dijonaise Large Wild Mussels
- Fennel & Sage Crusted Ahi Tuna with Balsamic Glaze
- Fennel-Crusted Ahi on Thin Crostini and Balsamic Glaze
- Fennel & Sage Crusted Ahi Tuna with Balsamic Glaze
- Five Layer Southwestern Dip with Three Salsas: Mango, Tomato, Tomatillo

- Flowing Basket of Crudité (*Artfully arranged basket of blanched and raw vegetables with dipping sauces*)
- Fried Oysters on the Half Shell (*Fresh pan fried oysters with three pepper salsa*)
- Grilled Cilantro-Cumin Shrimp with Red Pepper Salsa
- Grilled Teriyaki Shrimp with Sesame Citrus-Scallion Sauce
- Goat Cheese & Herb Mushroom Caps
- Goat Cheese Stuffed Mushrooms
- Goat Cheese & Thyme Stuffed Mushroom Cap
- Large Cocktail Shrimp with Traditional Sauces
- Large Sea Scallop Ramaki with Smoked Orange Salsa
- Lobster Brioche Roll (*Mini cocktail brioche with fresh tarragon lobster salad & lemon remoulade*)
- Mixed Sweet & Spiced Nuts
- Mini Crab Cakes with Lemon Wasabi Tartar Sauce and Lemon Zest
- Mini Lamb Chops with Minted Sweet Roasted Garlic
- Mini Lump Crab Meat Crab Cakes with Lemon Aioli
- Mini Maine Crab Cakes with Lemon Wasabi Mayonnaise or Traditional Tartar Sauce
- Mini Pizzas
- Mini Quesadillas
- Mini Spring Rolls
- Mini Tacos
- Minted Pea Cold Soup Shot
- Mozzarella Sticks
- Mushroom & Goat Cheese Phyllo
- Olive Tapenade, Hummus, Pickled Summer Squash Bruschetta on Parmesan Crostini
- Oven Roasted Tomato & Garlic Bruschetta on Parmesan Crostini
- Oysters Rockefeller - Baked Oysters with Spinach, Shallots with Mornay Sauce
- Pico Skewers with Spiced Marinated Vegetables
- Picos: Marinated Vegetable Skewers with Lime-Cilantro Pesto
- Polenta Crusted Brie with Cranberry Pear Salsa
- Potato Latkes with Caramelized Sweet Onion Sour Cream
- Prosciutto Wrapped Figs, Melon, Seasonal Fruits or Asparagus Scottish Smoked Salmon
- Raclette "Chips" with Sundried Tomato Tapenade
- Seared Fennel Crusted Ahi with Balsamic Glaze
- Seared Rosemary Filet on Croustade with Red Onion Confit & Horseradish - Crème Fraiche
- Sesame Seared Rare Ahi with Wasabi Ginger Glaze: Thinly Sliced Loin
- Shrimp Satays with Coconut Curry or Peanut Dipping Sauces
- Smoked Salmon, Cream Cheese & Chive "Roulade"
- Spiced Blue Point Oyster Shooter (*Shot Glass with Spiced Lime Mignonette & Fresh Blue Point Oyster*)
- Spiced Gazpacho Cold Soup Shot
- Steamed Mussels & Little Neck Clams with Herbs & Garlic
- Steamed Mussels with Herbs, White Wine, Garlic
- Sundried Tomato & Olive Bruschetta on Parmesan Crostini
- Teriyaki Beef Satays
- Teriyaki Beef Skewers with Ginger Pineapple Glaze
- Tiny Lamb Chops with Minted Sweet Garlic Sauce
- Tortellini Skewers with Pomodoro, Garlic Parmesan and Pesto Sauces

- Truffle Smoked Salmon
- Tuna Tartar with Lemon & Wasabi on Rice Cracker
- Vegetable Spring roll
- White Bean Bruschetta on Parmesan Crostini
- Watermelon & Feta Skewers
- Wild Mushroom Duxcell in Puff Pastry with Tarragon Butter