



Cocktail Parties/Receptions/Showers

Appetizer Stations:

Artisanal Cheese & Charcuterie Board
New England Raw Bar
Antipasti Display
Salad Display

Passed Hors D'oeuvres:

From the Sea

Scallops Wrapped in Bacon
Jumbo Shrimp Cocktail
Mini Crab Cakes with Cajun Remoulade
Ahi Tuna Tartare on Won Ton Chips
Mini Lobster Rolls
Lime & Cilantro Marinated Swordfish Skewers
Local Lobster Salad on Endive Leaves



From the Land

Greek Style Lamb Meatballs with Tzatziki
Prosciutto and Goat Cheese Crostini
Smoked Duck Crostini with Fig Jam
Chili Lime Chicken Kabobs
Beef Satay with Spicy Peanut Sauce
Classic Beef Sliders
Herbed Beef Tenderloin with Boursin Crostini
Lamb Lollipops with Mint Jam

Vegetarian

Spanakopita Triangles
Caramelized Onion, Boursin & Walnut Phyllo
Pear, Goat Cheese and Fig jam in Phyllo
Vegetable Ratatouille on Sweet Potato Chips
Stuffed Mushrooms
Caprese Skewers with Balsamic Glaze
Grilled Cheese Shooters with Tomato Bisque

Flatbreads

Created upon request

Desserts Available Upon Request!
Special requests - please call!