



Passed Hors D'oeuvres & Cocktail Stations

Meat & Game (passed)

Grilled Chicken Sate w/ Mango Lime Hot Sauce *

Buffalo Chicken Bites w/ Bleu Cheese Dipping Sauce

Pecan Crusted Chicken w/ Sweet Bourbon Sauce *

Buttermilk Fried Chicken in a Waffle Cone
w/ Maple Bourbon Glaze

Chicken Pot Stickers w/ Sweet Soy Reduction & Scallions

Smoked Jamaican Jerk Chicken on Fried Plantain
w/ Banana Guava Catsup *

Waldorf Chicken Salad Profiterole w/ Julienne Apples

Filet of Beef Tacos w/ Balsamic Tomato Confit & Marjoram *

Mini Beef Short Ribs w/ Fig Glaze & Micro Watercress *

"Boxed" Beef Wellington w/ Mustard Cognac Béarnaise
Aioli

Mini Scalloped Potatoes & Roasted Filet w/ Chimichurri *

Grilled Adobo Rubbed Flank Steak w/ Corn Salsa
on a Tortilla Chip

Filet on Crostini w/ Goat Cheese & Fried Shallots *

Grilled Sirloin & Watercress Bundles w/ Artisan
Goat Cheese *

Mini Steak & Cheese Bomb w/ Fresh Ketchup Dip

Mini Cheeseburger Sliders w/ Balsamic Tomato Ketchup

Char Sui Boneless Spare Ribs w/ Sweet & Sour
Dipping Sauce *

Mini Pulled Pork Quesadillas w/ Smoked Cheddar
& Grilled Onion Jam

Pulled Pork "Cupcake" w/ Coleslaw "Frosting"

Turkey Mini Tacos w/ Kale, Salsa & Chipotle Creme *

Bao Bun stuffed w/ Hoison Glazed Pork Belly

Bacon Potato Gnocchi w/ Chive Sour Cream

Devils on Horseback Bacon wrapped Dates
w/ Pistachio & Gorgonzola *

Mini Grilled Cheese & Bacon Battone over a shot of
Cream of Tomato Soup

The Full Monty Christo w/ Vermont Maple Syrup
& Powdered Sugar

Mini Peking Duck Pancakes w/ Julienne Asian Vegetables
& Ginger Plum Sauce

5-Spiced Crusted Duck Breast w/ Mango Salsa
on a Wonton Chip

Chambord Duck Confit on Mini Pullman Truffled Toast

Duck Tamale served w/ Sour Cream & Chili Sauce *

Lamb Tikka "Lollipops" w/ Curried Minted Yogurt Sauce *

Foie Gras Mousse filled Wonton
served w/ Golden Sauterne Relish

Bacon Blue Cheese Honey Toast drizzled with

Pomegranate Molasses

Seafood (passed)

Homemade Maine Crab Cakes w/ Chipotle Aioli

Grilled Prosciutto & Rosemary wrapped Shrimp w/ Aioli *

Coriander Poached Shrimp over Avocado Purée
w/ Mango Salsa in a Tartlet

Shrimp & Vegetable Summer Rolls w/ Apricot Chili
Dipping Sauce *

Cod & Potato Dumpling w/ Remoulade Sauce

“Fish & Chips” Fried Codfish on a Potato Chip
w/ New England Tartar Sauce

Butter Poached Lobster w/ Chive Gnocchi & Corn Sauté

Poached Lobster Fritters w/ Sweet Peas & Basil Aioli

Hand wrapped Maple Glazed Scallops in Bacon

Pan Seared Scallops w/ Lime Aioli & Pepper Cress *

Smoked Salmon Maki Roll w/ Asparagus Cream Cheese,
Ginger Aioli & Sweet Soy Drizzle *

BBQ Smoked Salmon “Cannoli” w/ Sweet Three Pepper Relish

Smoked Salmon in a Mousse Filled Cone w/ Fennel Fronds

Mango Crab Salad on a Spoon w/ Avocado & Tobiko *

Pinched Beet Chip w/ Smoked Salmon & Crème Fraiche *

Lobster Summer Rolls w/ Veggies & Apple Soy Sauce *

Poached Lobster & Asparagus Salad in a Spoon
w/ Lemon Zest *

Sesame Seared Tuna bundled w/ Julienne Vegetables
topped w/ Soy Pickled Shallots & Wasabi Aioli *

Sesame Ahi Tuna Poke Tacos with Avocado & Tamari*

Spicy Tuna Roll w/ Crispy Tempura Pearls & Spicy Mayo

Fresh Local Oysters on a Half Shell w/ “Pearled” Horseradish *

Vegetarian (passed)

Mushroom Ragout Tart
w/ Truffle Goat Cheese Mousseline

Porcini Crusted Marscapone Stuffed Risotto Arancini

Warm Smoked Pear Tart w/ Blue Cheese, Pecans
& Dried Cranberries

Truffled Mac & Cheese Bites w/ Béchamel Sauce

Spinach & Feta Tartlet topped w/ Balsamic Tomato Relish

Fried Bianco Lasagne Bites w/ Roasted Marinara Sauce

Tahini Falafel Cake w/ Hummus & Pickled Red Cabbage *

Black Bean Burger Taco w/ Lettuce, Tomato & Smoky Mayo *

Goat Cheese & Artichoke Croquette w/ Marinara Sauce
& Fresh Basil

Corn & Cilantro Fritters w/ Fire Roasted Red Pepper Coulis

Mini Cheese Quesadillas w/ Salsa & Guacamole

Mini Caesar salad Cups w/ Micro-plane Parmesan Cheese
& Brunoise Croutons

Summer Rolls of Julienne Vegetables w/ Mint,
Cilantro & Apricot Chili Dipping Sauce *

Brie on Mini Toast w/ Raspberry Jam

Goat Cheese Mousse w/ Quince Paste &
Pomegranate Reduction on Mini Toast

Candied Walnut Pressed Bosc Pear w/ Bleu Cheese
& Fennel Fronds *

Sous Vide Beet Stack w/ Goat Cheese &
Kumquat Chutney *

Vegetable Maki Roll w/ Julienne Vegetables, Soy,
Ginger & Wasabi *

Cocktail Stations

Mediterranean Display

Tabbouleh, Hummus & Baba Ganoush w/ Curried Toasted Pitas & Marinated Olives (minimum 15)

Cheese & Fruit Display

Domestic & Imported Cheeses w/ Crackers, Baguettes & Sliced Fresh Seasonal Fruit (minimum 15)

Crudite Display

Raw & Blanched Vegetables w/ Hummus & Ranch Dip (minimum 15)

Bruschetta Display

Array of Grilled Breads accompanied by Roasted Tomatoes, Marinated Olives, Red Onion, Garlic, Fresh Basil & Fresh Mozzarella Cheese (minimum 30)

Sushi Display

Tuna, Salmon, Shrimp & Vegetarian Rolls accompanied by Ginger, Wasabi, & Ponzu (minimum 30)

Raw Bar

Fresh Oysters, Cherrystones & Shrimp Cocktail served w/ Cocktail Sauce, Horseradish, Mignonette & Lemon served in decorative dinghy (minimum 50)

The “Cured Board” Contemporary Charcuterie Display

Assortment of Meats & Cheeses w/ Accoutrements (minimum 30)

Soup Shooters

Selections: Clam Chowder / Tomato Basil / Wild Mushroom / Vanilla Butternut (minimum 30)

Slider Display

Selections: Cheeseburger / Pulled Pork / Shredded Asian Chicken Bao Bun / Southwest Black Bean Sliders served w/ Rosemary Sea Salted Potato Gaufrettes (minimum 15)

Individual Salad Cups

Caesar Salad Cups w/ Croutons, Parmesan Cheese & Caesar Dressing / Caprese Salad Cups w/ Fresh Basil & Balsamic Reduction / Arugula Salad Cups w/ Roasted Butternut Squash & Champagne Vinaigrette / Strawberry & Spinach Salad Cups w/ Candied Walnuts & Balsamic Reduction (additions of Grilled Shrimp, Beef & Chicken Sate is available)

7-Layer Dip Cups w/ Corn Tortilla Chips

The Bacon Wall

Maple Glazed Bacon / Herb Crusted Bacon / BBQ Chili Bacon / Char Shui BBQ Bacon / Roasted Shallot & Garlic w/ Fresh Thyme Bake Bacon