



Cocktail Fare Menu

Passed Hors D'oeuvres

Seafood Options

Mini Lobster Roll

Smoked Salmon, dill crème fraiche, fried caper in Sesame Cone
Jumbo Shrimp Cocktail with Asian inspired Cocktail sauce- with grapefruit
and ginger- Delicious!!

Mexican Ceviche with Shrimp, whitefish, tomato, lime and avocado

Grilled Jerk Shrimp with mango salsa

Ahi Tuna Poke with soy, ginger, togarashi, cuke in wonton cones

Scallops n'Bacon with Maple Dijon Cream Dip

Moroccan Spiced Salmon Skewer with Citrus dip

Rosemary Garlic Grilled Shrimp

Grilled Buffalo Shrimp with blue cheese and celery

Rock Shrimp Fritters with grapefruit relish

Ahi tartare with wasabi mustard in fried taro chip with pickled jicama

Crab cakes with remoulade

Clams Casino

Oysters Rockefeller

Crispy Shrimp or Crab Shumai Dumpling

Prosciutto wrapped Shrimp

Grilled, Marinated Lemon Herb Jumbo Shrimp

Z'aatar Grilled Salmon Skewer

Meat and Poultry Options

Mini short rib and leek grilled cheese
Korean Beef Skewer with ginger scallion dip
Argentinian Grilled Flank Steak Crostini topped with Chimichurri sauce
Tenderloin Crostini with horseradish cream and pickled onions
Brioche toast box with beef carpaccio, lemon oil, capers, parmesan grana
Tenderloin Crostini with horseradish cream and pickled onions
Ultimate grilled cheese... prosciutto, fontina, sliced black truffles, truffle oil
Crispy Pan-fried Chicken Dumpling with Soy Sesame Dip
Chicken Scallion Yakitori Skewer
Chicken Satay with Peanut Sauce
Rosemary Chicken Skewer with Tomato Jam
Jamaican Jerk Chicken Skewer with Mango Dipping Sauce
Long Island Braised Duck Breast on a crispy wonton
Bacon wrapped Medjool dates with goat cheese
Flank Steak Crostini with blue cheese and caramelized onions
Sweet potato or buttermilk bisquit with pulled pork, slaw and chipotle aioli
Beef and Cheddar Sliders with special sauce
Lamb Lollipops with mint
Gruyere and Prosciutto wrapped Asparagus tips with truffle drizzle
Pulled Chicken or Pork Taco with pickled cabbage, Mexican Crema, shredded
cheese
Pigs in a blanket
Hoisin Meatballs/ Reuben Meatballs/ Swedish Meatballs
Grilled Kielbasa Skewer with German Mustard
Cheddar Bacon Hushpuppies

Vegetarian Options

Pear, Gorgonzola and Hazelnut Crostini
Gazpacho Shooter
Zucchini Feta Pancakes with Eggplant Concasse
Mexican street corn in a cup with with corn, cojita cheese, Mexican crema
Vietnamese Summer Rolls (fresh) with Nuoc Cham dipping sauce
Corn Fritters with chipotle remoulade
Deviled Eggs

Pecorino Romano Toasts
Rosemary Pommes Frites with lemon aioli
Fresh Pea Puree and Pecorino Toasts
Goat Cheese Crostini with sundried tomatoes and pistou (no nuts)
Margarita Pizza with Italian roma tomatoes and fresh mozzarella
Flatbread with gruyere, preserved lemon, asparagus
Truffled Harvest flatbread with butternut squash, arugula, caramelized
onions, fontina cheese, white truffle oil
Wild mushroom, goat cheese, rosemary flatbread
Yucca Fritters with chipotle mayo dip
Tomato, Mozzarella, Basil Skewer with Pesto Drizzle
Fajita grilled Veggie Skewer
Pickled Onion and Monterey Jack Quesadillas with cilantro sour cream
Sweet Potato Fries with sage dust and smoked sea salt, honey grain mustard

Stationary Hors D'oeuvres and Stations

Flatbread Station- choose from these options

Margarita Pizza with Italian roma tomatoes and fresh mozzarella
Crispy Prosciutto Flatbread with Arugula, Shaved Parmesan and sun-dried
tomato Chutney
Grilled Tenderloin with Caramelized Onion, Parmesan and Truffled Potato
Wild Mushroom, Goat Cheese and Rosemary Flatbread
Roasted apple, gorgonzola crema, applewood bacon, caramelized onions, and
sweet balsamic
Truffled Harvest flatbread with butternut squash, arugula, caramelized
onions, fontina cheese, white truffle oil
Duck Confit with Fontina Cheese, Caramelized Onions

Mediterranean Display with Beet, Walnut, Feta Dip; Hummus; Artichoke
Hearts; Grilled Flatbreads and Gluten Free Crackers; Pickled Carrots;
Marinated Goat Cheese with Red Peppercorns, Garlic, EVOO

Taco Bar

with Seasoned Pulled Chicken, Pulled pork and/or Grilled Tilapia, Hard 3"
corn taco shells, 6" flour tortillas, Mexican rice, guacamole, Mexican Crema,
pico de gallo, shredded cheese, pickled cabbage, limes

Loaded Tater Tot Bar

With these pick your own toppings:

Nacho cheese, shredded jack and cheddar, scallions, turkey chili, crumbled bacon, olives, sour cream, ranch dressing, chipotle ketchup, white queso with spinach, seasoned beef, grilled chicken, pico de gallo, tomatoes, lettuce

Interactive "Make your own Ceviche" station

with shrimp, bay scallops and tuna... mango, tomato, cilantro, tortilla strips, corn, scallion... lime, orange and lemon wedges

Mexican Street Corn with fire roasted corn, Cotijo cheese, Mexican Crema

Skewer Station- choose from these options

Hoisin or Asian Meatball Skewer

Korean Beef skewer

Jamaican Jerk Chicken or Shrimp Skewer with Mango dipping sauce

Rosemary Chicken or Shrimp Skewer

Chicken Satay

Mini Chicken Yakitori Kebab

Spicy Sambal Chicken Skewer

Rock Shrimp Fritter

Lemon and Herb Marinated Grilled Shrimp Skewers

Tomato, Mozzarella, Basil Skewer with pesto drizzle

Corn Fritter

Grilled Veg Skewer with Cajun Spices

Locally-inspired Cheese & Charcuterie Board

cheese Beautiful selection of Artisan cheeses & charcuterie, Prosciutto, sopressata, chorizo, Marcona almonds, Grapes, Dried Apricots; Water Biscuits, Crackers, Sliced ficelles

New England Seaside Station- Choose from these options

Homemade New England Clam Chowder with oyster crackers

Corn Chowder

Jumbo Shrimp Cocktail with Cocktail Sauce/ Asian inspired cocktail sauce with grapefruit, ginger and cilantro

Chilled Oysters and Clams on the half shell with Cocktail Sauce, lemons, hot sauce and Mignonette

Oysters Rockefeller with spinach, parmesan, shallot, fennel, anise liqueur and panko

Clams Casino with bacon, shallots, white wine, lemon and panko
Fish Tacos with corn tortillas, chipotle lime crema, shredded cabbage and
lime wedges

Mini lump crab cakes with Remoulade

Maki and Nigiri Sushi

Spicy Tuna; Salmon Avocado; Yellowtail with Scallion Maki
Salmon, Tuna and Yellowtail Nigiri

Sushi Bar

Assorted Maki Sushi- California rolls, Avocado Cucumber Maki, Spicy Tuna
Maki, Yellowtail Negamaki, Salmon Avocado Maki, Yellowtail Spicy Maki

Fresh Nigiri to include tuna, salmon, and yellowtail
Served with pickled ginger, soy sauce and wasabi

Asian Tapas Station- choose from these options

Chicken and Vegetarian lettuce wraps

Ahi Tuna Poke with soy, ginger, togarashi, and cucumber in Asian Spoon

Pan fried chicken dumplings

Crunchy crab shumai

Korean grilled beef skewer with ginger scallion sauce

Chicken yakitori

Japanese maki or nigiri

With ginger scallion soy sesame dip, chili sauce

Middle Eastern Station

Moroccan Chicken Skewers with tzatziki

Giant Couscous Salad with roasted eggplant, red peppers and a smoky paprika
lemon dressing

Muhummara Dip with walnuts, pomegranate molasses, lemon, bread crumbs,
red pepper paste

Hummus, red pepper feta dip, baba ghanouj served with a
Veggie Crudite

Assorted Olives

Lemony rice stuffed grape leaves

Middle eastern breads and spicy pita chips

Artisan Cheeses

Assorted Cheeses, red grapes, dried apricots, crackers and sliced ficelles-
three hard (cheddar, aged gouda, colby) and three soft (goat, brie, blue)

Mashed potato bar

with yukon gold & sweet potato options:with gravy, sour cream, bacon bits,
chopped scallions, shredded cheese, whipped butter, spiced maple sauce and
chopped pecans

Platters

Cheddar Chutney Cheesecake and Smoked Salmon Cheesecake served with
breads, rice crackers, fried crispy wontons, green and red apple slices

Paperthin slices of finocchio and one Italian salami, Rondele Cheesecake with
sundried tomato balsamic tapenade and basil pesto, Fontina cheese, red
grapes, olives, baguette slices

Hot spinach and cheese dip with artichokes served with tortilla chips

Spicy voodoo dip with sharp cheddar, chopped toasted pecans, chopped
scallion, and hot pepper jelly served with homemade kettle chips

Rare Peppered Bistro Tenderloin with horseradish cream and caramelized
onions

Tiny braided Rolls

Bistro Tenderloin

Brioche Rolls

Smoked Tomato Chutney & Horseradish Whipped Cream

Smoked Salmon

with dill crème fraiche, red onion, capers, lemon and toast points

Lollipop Lamb Chops

Tuscan Display

Grilled eggplant, zucchini, asparagus, red and yellow peppers

Marinated olives, mushrooms

Assorted Italian Cheeses- Taleggio, Fontina, Mozzarella, Aged Provolone

Prosciutto, fennel cured salami

Tuscan White Bean Dip

Focaccia and Tuscan breads

Dessert

Our favorites!

Grilled Pineapple Skewers with minted honey yogurt dip

Tropical Fruit Skewers with Mojito Dip

Warm Cinnamon Plain or Cream filled Churros with Chocolate and Caramel

Dipping sauces

Pear & Ginger Bread Pudding with Bourbon Sauce

Chocolate Banana Bread Pudding with caramel sauce

Mango Panna Cotta

Vanilla Panna Cotta with Berry Sauce

Warm Beignets with chocolate dipping sauce

Berries with Crème Anglaise

Warm dark chocolate or milk chocolate Fondue

With the following dippers:

Strawberries, pound cake, marshmallows

Bacon Bourbon Caramel Popcorn

S'mores Station

Other Options

Assorted Mini cupcakes - carrot, lemon strawberry, chai, chocolate, vanilla,
red velvet

Mini Cheesecakes topped with berries

Lemon Meringue Tartlets

Lemon Curd Tartlets

Mini Brownies

Chocolate dipped Strawberries

Chocolate Truffles: Grand Marnier, Cookie Dough or Plain

Mini Candies

Chocolate toffee, S'mores Clusters

Mini Cookies

Pear oatmeal, bonbon, caramel filled chocolate, chocolate chip, brownie
chocolate chip, oatmeal toffee

Bars

O'henry bar, banana chocolate chip, toffee apple, peanut brittle, S'mores
bars, Linzer torte

Whoopie Pies- chocolate, banana, raspberry white chocolate

Coffee and Tea Service