

HORS D'OEUVRES

FROM THE SEA

Mini Classic New England Lobster Rolls

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Panang Shrimp

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Gravlax on Pumpernickel
Cured Salmon served with Dill Mustard Sauce

*

Pepper Seared Rare Tuna on a Wonton Crisp
Served with a Wasabi Aioli

*

Jumbo Shrimp Cocktail

*

Peppered Seared Rare Tuna
Served on Wakami Salad in an Individual Chinese Take-Out Box
Garnished with Wasabi Cream

*

Crab Cakes with Remoulade Sauce

*

Scallops Wrapped with Bacon

*

Sushi & Sushi Rolls
Fresh Tuna, Yellowtail & Salmon

*

Shrimp Dumplings
Served with Soy Dipping Sauce on Spoons

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Ceviche Martini
Salmon & Tuna Served in a Martini Glass

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Shrimp Dumplings
Served with Soy Dipping Sauce on Spoons

*

Scallops Wrapped in Bacon

*

Tuna Tartare

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Crab Quesadilla
With black bean, corn, & avocado salsa

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Tuna Nicoise Crostini

*

Oysters Rockefeller

*

Crab Salad Canapé

*

Salmon Mousse
With Endive & English Cucumber Wheels

*

Thai Salmon Sliders
With lemongrass & Sriracha Aioli

*

Coconut Shrimp
With Pineapple Mango Salsa

FROM THE FARM

Beef Tenderloin on Pepper Toast Points
With Horseradish Sauce

*

Peking Duck Moo Shu Rolls
With Hoisin Sauce & Scallions

*

Smoked Chicken Quesadilla Cones
With Guacamole

*

Steak Bites with Japanese Glaze

*

Lollipop Lamb Chops with Mint Sauce

*

Mini Sliders on Buns

*

Mongolian Beef Kabobs
Skewered with Red & Yellow Pepper & Hoisin Sauce

*

Prosciutto wrapped Asparagus & Dates

*

Sriracha & Wasabi Deviled Eggs

*

Mexicali Meatballs
Simmered in a smoky chipotle sauce

*

Chicken or Pork Potstickers on a spoon
With Asian dipping sauce

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Franks in Blinks with spicy mustard
The favorite finger food

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Chorizo & Goat Cheese Rolls

*

Chicken Satay
With Asian Peanut Sauce

*

Baby Beef Wellington Bites

*

Blue Cheese filled Dates Wrapped in Bacon

*

Chili Lime Chicken Kabobs

*

Pulled Pork Sliders
With creamy Cole Slaw

*

Sausage Stuffed Mushrooms

*

Mediterranean Chicken Kabob
With Figs, olives, and a roasted pepper sauce

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Reuben Puff
Lean Corned Beef, Sauerkraut, & Swiss wrapped in
Puff pastry with Russian Dressing

FROM THE GARDEN

Potato Pancakes
With Sour Cream & Apple Sauce

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Gougers
Gruyere Cheese Puffs

*

Portabella Mushroom Tart

*

Blue Cheese & Walnut Crostini

*

Asparagus & Asiago Cheese in Phyllo

*

Bruschetta
With Garden Fresh Tomatoes, Basil, Olive Oil & Garlic

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Three Onion & Cheese Tart

*

Brie & Raspberry in Phyllo

*

Spanikopita

*

Lemongrass & Parsley Gougers

*

Mushroom Polenta Diamonds

*

Goat Cheese Stuffed Piquillo Peppers

*

Veggie Spring Rolls

*

Terrine of Sundried Tomatoes, Pesto, & Goat Cheese

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Polenta with Olive Tapenade

*

Fig & Goat Cheese Beggars Purses

*

Cranberry & Brie Logs

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Assorted Quiches
Roasted Red Pepper & Smoke Gouda
Feta & Sundried Tomatoes
Caramelized Onion & Brie

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Veggie Samosas

*

Black Bean & Pepper Jack Pastries

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Veggie Empanadas

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Antipasto
A medley of olives, marinated artichoke hearts, roasted peppers
& Cheeses