

# Passed Hors d'oeuvres

*Passed Butler-Style; Priced per 50 pieces*

## **Scallops & Bacon**

New Bedford sea scallops wrapped in applewood bacon and finished with a maple bourbon drizzle 170

## **Sesame Chicken Sate**

Skewers of grilled sesame chicken served with sweet Thai chili sauce 135

## **Marinated Beef Sate**

Teriyaki marinated, tender beef skewers 145

## **Coconut Shrimp**

Jumbo shrimp, coconut battered and fried, served with a citrus dipping sauce 160

## **Crab Cakes**

Miniature blue crab cakes, pan seared and served with Cajun remoulade sauce 135

## **Stuffed Mushrooms**

Filled with our signature shrimp, scallop, crab, seasonings and breadcrumb mix 120

## **Spinach and Feta Stuffed Phyllo**

Flaky phyllo pastry shell filled with spinach, feta, mushrooms and roasted garlic 120

## **Bruschetta**

Chopped tomatoes, fresh basil, and melted mozzarella and parmesan cheeses served on toasted garlic bread 115

## **Lobster Rangoon**

Crispy wonton stuffed with lobster meat and cream cheese, served with sweet Thai chili aioli 140

## **Caprese Crostini**

Marinated Roma tomatoes, fresh mozzarella, basil and a balsamic drizzle, served on a toasted crostini 115

## **Prime Rib Crostini**

Thin sliced Angus Prime Rib on a grilled crostini with horseradish sauce and fresh parsley 155

# *Displayed Hors d'oeuvres*

## **Chef's Selection of Cheeses and Seasonal Fruit**

Beautiful display of assorted cheeses, accompanied by assorted crackers and fresh fruit

Small 125 / Large 175

## **Cornucopia of Crudités**

A fresh array of batonnet cut vegetables with dips and dressings

Small 60 / Large 100

## **Mediterranean Platter**

Fresh house made hummus, tabouleh and baba ghanoush served with imported feta cheese, pepperoncini and grilled balsamic vegetables, served with pita bread and rosemary focaccia bread sticks

Small 125 / Large 175

## **Antipasto Platter**

Thinly sliced prosciutto, genoa salami, sharp aged provolone, beefsteak tomato with buffalo mozzarella and basil, pepperoncini, basil herbed grape tomatoes, mixed olives and marinated artichokes, with grilled garlic Ciabatta crisps

Small 145 / Large 200

## **Fiesta Platter**

House made Corn Tortilla Chips served with fresh Pico de Gallo, Cilantro-Lime Guacamole and warm Queso

Small 90 Large 140

## **Flat Bread Pizza Display**

Chef's Selection of grilled flatbread pizzas using fresh seasonal ingredients

8 Per Person

## **Jumbo Shrimp Cocktail**

Fresh jumbo shrimp served on ice with cocktail sauce, grated horseradish and lemon wedges

50 pieces 145

# Casual Appetizer Displays

*Priced per 50 pieces*

## **Marinated Chicken Wings**

Crispy wings served plain, buffalo style or root beer BBQ 120

## **Pulled Pork Sliders**

Tender, slow roasted pulled pork in a sweet barbeque sauce topped with coleslaw and served on toasted slider buns 150

## **Angus Beef Sliders**

All natural Angus Beef topped with cheddar cheese and served on toasted sesame seed buns with crispy onions 175

## **Grilled Chicken Quesadillas**

Grilled chicken, roasted red peppers, onions, chopped tomato, scallions and cheddar jack cheese in a flour tortilla 130

## **Lobster Quesadillas**

Local lobster meat, scallions, roasted corn, black beans and creamy cheddar jack cheese in a flour tortilla 195

## **Mini BLT Panini's**

Crispy bacon, lettuce and sliced tomato on toasted ciabatta 120

## **Potato Skin Bites**

Idaho potatoes with cheddar jack cheese, applewood smoked bacon, scallions and sour cream 110

