

Cocktail Cold Passed Appetizers

Cold Passed Apps

Seasonal Fruit Skewers +6PP

Paired with Honey & Yogurt

Honeydew Melon +6PP

Wrapped in Prosciutto

Stuffed Apricots Wrapped with Pork Belly

Horseradish & Bleu Cheese Stuffed Apricot Wrapped in Pork Belly

Caprese Skewer +5PP

w/ EVOO & Balsamic Vinegar Demi-Glaze

Smoked Turkey +5PP

Wrapped Asparagus

Shrimp and Snow Pea +8PP

Drizzled with Lava Lava Sauce

Carved Spiced Rubbed Beef Tenderloin +8.5PP

Caramelized Onions with Roquefort Cream on French Bread

Lump Crab Louie Salad +9PP

Served on a Cucumber Rounds

Shrimp & Tomato Bruschetta +7.5PP

Assorted Crostinis (Choice of 2) +7.5PP

- **Beef Filet w/ Horseradish Cream**
- **Goat Cheese & Sundried Tomato Pesto**
- **Avocado, Tomato & Basil**
- **Shrimp & Dill Salad**
- **Artichoke & Olive Tapenade**
- **Lump Crab Parmesan (+\$1)**
- **Crab Louie (+\$1)**

Chilled Soup Shooters

- **Watermelon +4.5PP**
- **Gazpacho +4.5PP**
- **Passion Fruit Melon +5PP**

Cocktail Hot Appetizers

Stuffed Mushrooms Choice of 1 +6.5PP

Spinach & Feta, Broccoli & Aged Cheddar, Andouille Sausage & Pepper, Grilled Veggie

Lump Crab Parmesan Puff Pastry +9PP

Tender Marinated Beef Skewers +7PP

Teriyaki, Cajun or Rosemary Garlic

Sherried Lobster Parmesan Puff Pastry +10.5PP

Stuffed Sausage Bites +7.5PP

w/ Whole Grain Mustard & Onion Bacon Jam

Broccoli Cheddar en Croûte Bites +6PP

Fried Bacon Parm Potato Puff +8PP

Tender Beef Wellington +8PP

Boasting in a Wild Mushroom Duxelle

Char Grilled Rosemary Garlic Lamb Lollipops +9.5PP

w/ Tzatziki Sauce

Seared Curried Lamb +8PP

on a Focaccia Crisp with a Pepper Jam

Grilled Local Scallops +10.5PP

Wrapped in Applewood Smoked Bacon

Risotto Arancini +5.5PP

Roasted Tomato Coulis

Oysters Rockefeller +9.5PP

New England Fresh Oysters

Pesto Chicken Skewer +6PP

Grilled Quesadillas Choice of Pulled Pork or Chicken +7.5PP

w/ Tomato Salsa, Guacamole, & Sour Cream

Asparagus & Asiago +7.5PP

Wrapped in a Puff Pastry

Clams Casino +9PP

Local Little Necks (mkt)

Hot Soup Shooters (Choice of 2)

- **Lobster Bisque +10.5PP**
- **Crab Corn Chowder +9PP**
- **Southwest Chicken Tortilla +6PP**
- **Butternut Bisque +6PP**

See next page for stationary apps.

Cocktail Stationary Appetizers

Stationary Apps

Assortment of Imported & Domestic Cheeses +6.5PP

Served with Crisps, Crackers & Fruit

Chefs' Charcuterie Board +9PP

Cured Meats & Sausage, Domestic & Imported Cheeses w/ French Bread, Crostinis & Assorted Crackers, Assorted Nuts & Olives

Antipasto Display +9PP

Artisan Meats & Cheeses, Grilled Veggies Drizzled w/ EVOO & Fresh Herbs with Focaccia Bread

Crisp Seasonal Vegetable Crudite Platter +5PP

Served with a Creamy Dip

Irish Smoked Salmon Display +9PP

Crostinis, Capers, Diced Bermuda Onions & Chopped Egg

Shrimp Cocktail +9.5PP

Firm Jumbo Shrimp Served with Cocktail Sauce

Mediterranean Platter +8.5PP

Tabouli, Olive Tapenade, Grilled Vegetables & Eggplant, Artichoke Hearts, Fresh Pita Rounds

Babaganoush +8PP

Served with Fresh Naan Bread

Baked Brie en Croute +8.5PP

Apricot Chutney Served w/ French Bread Crostinis & Assorted Crackers

Warm Kale & Artichoke Dip +8PP

Served with Fresh Assorted Bread Cubes

Seasonal Fruit Display +7PP

Served with a Honey Yogurt Sauce