

Hors d'Oeuvres

Prices quoted are per serving with a minimum of 25 servings per order and a maximum of five selections.

PASSED

CHICKEN SATAY Thai Peanut Dipping Sauce	2. ⁷⁵	FRIED COCONUT SHRIMP Orange Cilantro Dipping Sauce	3
STUFFED MUSHROOMS Vegetarian Stuffing	3	LAMB CHOP LOLLYPOPS Blueberry Bourbon Glaze	4
SCALLOPS WRAPPED IN BACON Honey and Chili Glaze	3. ⁷⁵	BRUSCHETTA Balsamic Reduction	2. ⁵⁰
SPANAKOPITA Phyllo Pastries Stuffed with Spinach and Feta	2. ²⁵	SMOKED SALMON TAR-TAR CUPS Boursin	3. ²⁵
JUMBO SHRIMP COCKTAIL House Made Cocktail Sauce	4	AHI TUNA Crispy Wonton with Wasabi Cream and Soy Glaze	4. ⁷⁵
MINI CRAB CAKES Citrus-Caper Aioli	3. ⁵⁰	CANDIED PECAN AND ENDIVE LEAF Gorgonzola and Boursin Mousse	3. ²⁵
VIETNAMESE SALMON ROLLS Sesame-Soy Dipping Sauce	4	CRABMEAT STUFFED MUSHROOMS	3. ⁵⁰
THAI PEI MUSSELS (PRICED PER MUSSEL) Lemon Grass infused on the half shell	2	BEEF CARPACCIO ON TOASTED FRENCH BREAD Herbed Boursin Mousse	3

DISPLAYS

Prices listed are per person serving a minimum of 25 people.

VERTICAL VEGETABLE CRUDITÉS Seasonal Vegetables, Carrot Miso Dip	3	HEARTS OF PALM SALAD Mango, Avocado, Cucumber, Lime Vinaigrette	9
VERTICAL HUMMUS DISPLAY Assorted Hummus Flavors, Pita Triangles, Fresh Vegetables, Roasted Peppers	5	BOSTON RAW BAR Iced Gulf Shrimp, Deep Sea Crab Claws, Oysters on the half shell, Little Neck Clams on the half shell	12
FRUIT ARRANGEMENT Yogurt Dip	4. ⁵⁰	BAKED BRIE EN CROUTE Assorted Berries, French Baguette, Crackers	8
CRISPY POTATO PANCAKES Artichoke and Goat Cheese	3. ⁵⁰	CURRIED WONTON CRISPS Plum Chili Dip	5
GOURMET CHEESE AND CRACKER DISPLAY 7		French Baguettes, Grapes and Berries	

The following displays are set sizes.

SMOKED SIDE OF SALMON DISPLAY 130 (Serves 25 People) Minced Egg, Red Onion, Capers, Diced Tomato, Crème Fraîche, Pumpernickel Toast, Mini Bagels	SIGNATURE MASCARPONE CHEESE TORT
	Fresh Pesto, Sundried Tomatoes, 8" (15-18 people) 75
	Pine Nuts, Toasted Baguette 10" (20-25 people) 100
	12" (25-30 people) 125

All prices are subject 18% gratuity and sales tax. All menu prices and item availability are subject to change without notice. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions. Be sure to notify your event coordinator and server of any food allergies.